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MILLING, BAKING, AND CHEMICAL EXPERIMENTS WITH HARD RED SPRING WHEAT, 1946 CROP<sup>1/</sup>

by

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INTRODUCTION

Samples of the standard varieties and some of the new hybrid strains of hard red spring wheat, grown in cooperative experiments in the spring-wheat region<sup>2/</sup> of the United States, are milled each year by the United States Department of Agriculture and the flour baked into bread to determine their quality characteristics.

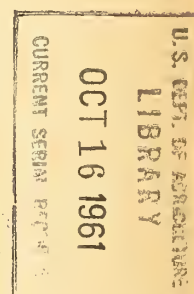
1/ Cooperative investigations of the Division of Cereal Crops and Diseases, Bureau of Plant Industry, Soils, and Agricultural Engineering, Agricultural Research Administration, and the Grain Branch, Production and Marketing Administration. The samples were obtained from the cooperative experiments with the State Agricultural Experiment Stations in the spring wheat region.

2/ Clark, J. A. Results of spring wheat varieties grown in cooperative plot and nursery experiments in the spring-wheat region in 1946, with averages for 1938 to 1946. U. S. Dept. Agr., Agr. Res. Admin., Bur. Plant Indus., Soils and Agr. Engin., Div. Cereal Crops and Dis. 74 CC, 57 pp. March 1947 (processed)

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The baking methods and techniques used on the 1946 crop were essentially the same as used in testing the wheat varieties and hybrid strains from the 1944 and 1945 crops. The bread-baking tests for the 1944, 1945, and 1946 samples were made by a rich highly bromated formula. One of the regular baking methods (including .001 percent or 1 milligram of bromate per 100 grams of flour) used for the 1939, 1940, 1941, 1942, and 1943 samples (identified as the No. 6 baking test in the reports for these years) was continued for the 1944, 1945, and 1946 experiments. As in past seasons, the Minnesota and North Dakota baking methods also were used on the seven uniform varieties of both the Eastern and Western section composites from the region.

In addition, commercial wheat samples from cars grading No. 3 or better were obtained from terminal markets by the Grain Branch, Production and Marketing Administration, for comparison with varietal samples grown in plot and nursery experiments at agricultural experiment stations.

The purpose of this report is to make available to cooperators the quality data from the 1946 crop obtained from standard varieties, new hybrid strains, and Federal supervision grade samples of hard red spring wheat, together with a summary of previous years' results.

#### SOURCE OF SAMPLES

The most extensive tests (7) were made on the Eastern and Western composite samples of each of seven uniform varieties grown in plots at cooperating stations. The regular bread-baking tests were made on the varietal samples from plots grown at Madison, Wis.; St. Paul, Waseca, Morris, and Crookston, Minn.; Fargo, Langdon, Edgeley, Williston, Minot, and Dickinson, N. Dak.; Brookings and Newell, S. Dak.; Havre and Moccasin, Mont.; Sheridan, Wyo.; and Akron, Colo. Similar tests were made on samples of new wheats grown in single increase plots (Arizona increases) grown at Fargo and Dickinson. Similar tests were also made on Eastern and Western composites of the 26 strains grown in Uniform Regional Nurseries; composite samples from N. Dak., and Montana Intrastate Nurseries; and from Brookings, S. Dak.; Langdon and Dickinson, N. Dak., station nurseries.

There were also included 18 samples composited from sampling of carlot receipts of wheat accumulated during a 90-day period of the 1946 crop movement by the Minneapolis, Duluth, and Great Falls offices of the Grain Branch, Production and Marketing Administration. These samples represent country-run wheat of the hard red spring class and were graded under the provisions of the U. S. Grain Standards Act as No. 3 or better. These samples are hereafter referred to as commercial samples. This is the eighth season that such samples have been collected and tested.

#### METHODS USED IN THE MILLING AND BAKING TESTS

After the removal of dockage the samples were prepared for milling by the use of a milling separator and a scourer (both machines of experimental or laboratory size.) The wheats were tempered in two stages; first to 14 percent for 48 hours and then additional amounts of water added 1/2 hour previous to milling, raising the moisture content of the grain to between 15.0 and 16.5 percent depending upon the hardness of the variety. The wheat was milled on an Allis-Chalmers experimental flour mill provided with three break rolls and one smooth roll. A 90 percent patent flour was made, discarding the low grade.



The hardness of the grain was determined by pearling 20 grams of dockage-free whole wheat for one minute in a model No. 38 Strong-Scott Pearler. The amount of material pearled off expressed as a percentage of the wheat is called the pearling index. This pearling index has been found useful not only as a guide in tempering the samples for milling but also as a measure of the vitreous character of the grain. A low index indicates hard grain and a high index soft grain.

The bread baking tests on the 1946 samples (same as used on the 1944 and 1945 samples) was made by a rich highly bromated formula.

Details of the methods used in 1946, with the various ingredients are shown in Table 1.

Table 1.--Baking methods used for samples of the 1946 crop

Ingredients	Baking method	
	Commercial-bromate-malted	
	wheat flour	
Flour (grams)	:	100.0
Yeast (grams)	:	2.0
Salt (grams)	:	1.5
Sugar (grams)	:	5.0
Potassium bromate (grams) <sup>1/</sup>	:	.0 to .004
Malted wheat flour (grams)	:	.25
Nonfat dry milk solids (grams)	:	4.0
Shortening (grams)	:	3.0
Water absorption (percent)	:	Optimum
Mixing time (minutes)	:	Optimum for each variety
Fermentation time (minutes)	:	180

<sup>1/</sup> 0, 1, 2, 3, and 4 mg.

Fermentation periods:

1st. punch after 105 minutes.  
 2nd. punch after additional 50 minutes.  
 Mold after additional 25 minutes.  
 Proofing time - 55 minutes  
 Baked 25 minutes at 450° F.

This baking procedure is based on the method of the American Association of Cereal Chemists, with certain modifications deemed necessary for unbleached experimentally milled flour. Because of the size of the mixing bowl, ingredients sufficient for two leaves were mixed at one time. They were mixed a sufficient length of time to develop the dough properly in a Hobart-Swanson dough-mixer (108 R. P. M.) with 4 pins in the head and 2 pins in the bowl. The absorption of the flour was calculated from the amount of water added for proper consistency at the time the doughs were mixed. The absorption values are indicated in the tables. When mixed, the doughs were divided, then rounded in the hands and placed in fermentation granite-ware "oatmeal" bowls, measuring 6 inches top diameter, 3 inches bottom diameter, and 2-1/2 inches deep. The punches were made by folding the dough approximately 10 times in the hands. At the end of the fermentation period the dough was molded by a Thompson mechanical roll type "A" moulder

Most of the baking trials were made on the 1946 samples by varying the amounts of bromate (0 to 4 mg per 100 grams of flour) with the formula given in table 1. With this baking procedure the optimum or maximum loaf volume is apparently obtained with the flour from each variety or strain. It has generally been found that the loaf having the optimum volume also has the best crumb color and grain-texture of the different baking tests made. This test appears to bring out the full strength of the wheats somewhat better than the methods previously used. In actual practice a baking test with 1 milligram and another test with 2 milligrams of bromate is made on the same day. Bakes with no bromate or increased amounts of bromate (.003 grams or higher) are made on the following days until the optimum loaf volume has been determined for each variety or strain. Average volumes are calculated from the three best bakes, only. This baking procedure brings each of the samples to its optimum volume by making provision for adequate gas production, by the employment of sufficient sugar and diastatic supplements, and sufficient oxidation by the use of increasing amounts of potassium bromate. This is the baking method used in the 1946 experiments.

A check or standard flour for control purposes was included in the baking trials with each day's tests. The loaf volume for each of the 69 bakes with the standard flour (12.3 percent protein) and the date of the baking test are shown in the following tabulation:

Date	Volume	Date	Volume	Date	Volume	Date	Volume
	Cc.		Cc.		Cc.		Cc.
Dec. 2	726	Jan. 16	752	Mar. 19	709	May 1	749
3	692	21	712	20	729	6	766
4	735	22	732	26	766	7	781
5	715	23	747	27	738	8	749
9	775	27	744	31	744	13	761
10	723	28	744	Apr. 1	720	14	787
11	752	29	726	3	743	15	747
16	715	30	775	7	764	19	795
18	750	Feb. 3	769	14	707	20	781
19	741	5	755	16	747	21	781
30	738	6	741	17	758	22	784
Jan. 2	732	10	732	21	755	26	792
6	704	17	729	22	741	27	783
7	744	20	732	23	769	28	789
9	752	24	732	24	766	June 3	758
13	738	Mar. 6	732	28	735		
14	752	10	720	29	763		
15	741	18	707	30	781		
				Average			747
				Standard Error			23.7

Sixty-nine baking tests were made with the standard flour. The average loaf volume was 747 cc and the standard error 23.7 cc.

### EXPERIMENTAL RESULTS

The results for the regular methods on plot and nursery composite and station samples are given in tables 2 to 7, and for U. S. D. A., North Dakota, and Minnesota methods on the seven uniform varieties in table 8. The results for the commercial samples are shown in table 9, and the correlation and regression coefficients for 14 varieties and strains and the commercial samples are shown in table 10. Summaries of the comparable 1946 samples are averaged in table 11, and 8-year results in table 12. These tables are largely self-explanatory. The highest ranking variety or strain with respect to each property is indicated by underlining.

Acre yields are included, where comparable, to assist in the interpretation of results. High acre yields tend to reduce the protein content and loaf volume. The test weights for most of the composite and station samples were satisfactory. The milling and chemical data in table 2 are not repeated for the other baking methods reported in table 8.

All test weights were determined in the laboratory on a dockage-free basis. The protein and ash contents are reported on a 14.0 percent moisture basis and the flour yield on a moisture-free basis.



Table 2.--Yield, milling, baking, and chemical results on the uniform varieties of spring wheat grown at experiment stations, from Eastern and Western composites of the 1946 crop and averages for 3 years.

Section and Variety	Acre Yield Bu.	Test Weight Lbs.	Protein		Flour		Ab-sorp-tion Pct.	Mixing Time Min.	Baking Methods and Loaf Volume				Averages			
			Wheat Pct.	Flour Pct.	Yield Pct.	Ash Pct.			O	Milligrams of Bromate		Aver-age Cc.	Opt-imum Cc.	Weight of Loaf Grams	Crumb Color Score	Grain Texture Score
										1	2					
Eastern Composite <sup>1/</sup>																
Pilot	26.7	58.1	13.8	12.8	73.6	.48	64	2.0	940	809	747	832	940	150	82	88
Cadet	26.2	57.1	14.1	13.6	73.5	.51	66	2.5	865	931	856	884	931	150	90	88
Regent	73.3	57.5	14.6	13.9	73.2	.46	63	2.5	830	916	824	857	913	148	83	88
Newthatch	25.4	57.1	14.7	14.3	74.6	.30	65	2.5	905	903	830	879	905	150	83	90
Thatcher	26.4	58.6	14.1	13.5	75.0	.49	64	2.5	892	8.5	767	825	892	148	80	85
Mida	26.2	60.6	14.0	13.2	75.7	.50	66	2.0	871	856	749	826	871	152	92	90
Rival	30.1	59.8	14.0	13.1	75.7	.52	65	2.0	848	854	752	818	854	151	85	87
Average	26.3	58.4	14.2	13.5	74.4	.49	65	2.3	879	869	789	846	901	150	85	88
Range	6.8	3.5	.9	1.5	2.5	.06	3	.5	110	122	109	66	86	4	12	5
Western Composite <sup>2/</sup>																
Ceres	22.6	60.5	15.4	14.7	74.1	.52	67	2.0	965	885	839	896	965	150	90	88
Pilot	22.9	59.0	15.2	14.1	73.2	.45	64	2.0	940	876	792	869	940	148	92	87
Cadet	22.8	58.8	15.1	14.5	73.8	.48	66	2.0	919	937	859	905	937	150	93	88
Thatcher	23.5	59.5	15.4	14.8	73.7	.48	64	2.0	937	894	807	879	937	149	85	88
Newthatch	21.2	58.6	16.2	15.8	74.2	.60	65	2.0	938	943	856	906	933	148	83	87
Marquis	20.4	60.6	15.0	14.0	72.2	.46	64	2.0	905	870	766	847	905	149	88	90
Mida	23.1	60.9	15.4	14.3	75.8	.43	64	2.0	835	839	792	839	885	150	92	88
Average	22.4	59.7	15.4	14.6	73.7	.47	65	2.0	926	891	816	877	929	149	89	88
Range	3.1	2.3	1.2	1.8	3.6	.09	3	0.0	80	98	93	59	80	3	10	3
Average Eastern and Western Composites																
Pilot	24.8	58.6	14.5	13.5	72.9	.47	64	2.0	940	842	770	851	940	149	87	88
Cadet	24.5	58.0	14.6	14.1	73.6	.50	66	2.3	892	934	858	895	934	150	92	88
Newthatch	23.3	57.9	15.5	15.1	74.4	.50	65	2.3	917	913	843	893	91	149	83	89
Thatcher	25.0	59.1	14.3	14.2	74.4	.49	64	2.3	915	855	787	852	915	149	83	87
Mida	24.7	60.8	14.7	13.8	75.8	.47	65	2.0	878	843	771	832	878	151	92	89
Average	24.5	58.9	14.6	14.1	74.2	.49	65	2.2	906	879	806	865	917	150	87	88
Range	1.7	2.3	1.0	1.6	2.9	.03	2	.3	62	92	88	63	62	2	9	2

<sup>1/</sup> From the Madison, St. Paul, Waseca, Morris, Crookston, Langdon, Fargo, Edgeley, Brookings, and Lincoln stations.

<sup>2/</sup> From the Dickinson, Williston, Mavre, Moccasin, Sheridan, North Platte, Alliance, and Akron stations.



Table 2.--Continued

Average 3 years, 1944 to 1946, inclusive

Section and Variety	Acre Yield		Test Weight	Protein		Flour		Ab-sorp-tion	Mixing Time	Baking Methods			Average		
	Region	Compos-ite		Bu.	Lbs.	Pet.	Pet.			Yield	Ash	No. 6	Aver.	Opt.	Weight of Loaf
			Bu.					Bu.	Pct.						
Eastern Composite															
Cadet	24.5	26.5	57.6	13.6	13.0	73.1	.50	67	2.3	873	874	908	92	91	
Newthatch	23.8	26.0	57.1	14.2	13.6	73.9	.51	66	2.5	890	876	904	85	89	
Regent	23.0	24.9	57.4	13.9	13.3	72.9	.49	63	2.3	867	872	891	83	87	
Pilot	25.6	27.5	58.2	13.2	12.1	72.4	.46	63	2.2	832	826	873	83	89	
Thatcher	23.4	25.4	58.0	13.5	12.8	73.7	.49	64	2.5	832	83	866	84	87	
Rival	27.0	29.1	58.5	13.4	12.5	75.1	.52	65	2.3	859	836	864	84	90	
Mida	26.5	28.9	60.6	13.5	12.5	74.9	.49	64	2.0	837	816	842	94	90	
Average Range	24.3 4.0	26.9 4.2	58.2 3.5	13.6 1.0	12.8 1.5	73.7 2.5	.49 .06	65 4	2.3 0.5	856 58	845 52	879 66	93 11	89 4	
Western Composite															
Thatcher	28.6	24.0	58.0	15.0	14.3	72.6	.52	66	2.2	940	915	954	84	85	
Pilot	29.6	24.6	57.7	14.6	13.7	71.3	.45	64	2.3	924	903	946	89	88	
Newthatch	27.9	23.0	57.5	15.6	15.2	74.3	.53	65	2.2	934	909	939	83	86	
Cadet	28.3	23.6	58.0	14.9	14.1	72.7	.49	68	2.3	932	914	933	90	88	
Cores	26.5	23.8	59.5	14.0	14.2	72.8	.49	66	2.0	881	833	924	87	87	
Marquis	23.0	20.9	59.2	14.5	13.6	71.4	.47	64	2.2	872	873	920	88	88	
Mida	29.3	24.5	60.4	14.5	13.7	74.5	.43	65	2.2	862	841	873	93	90	
Average Range	27.6 6.3	23.5 3.7	58.4 3.6	14.8 1.1	14.1 1.5	72.9 3.1	.48 .10	65 4	2.2 0.3	906 16	891 74	923 76	93 10	87 5	
Average Eastern and Western Composites															
Newthatch	25.9	24.5	57.3	15.0	14.5	74.1	.52	66	2.4	912	891	921	84	88	
Cadet	26.4	25.0	57.6	14.3	13.7	73.0	.50	68	2.4	905	893	920	91	90	
Pilot	27.6	26.1	58.0	13.9	12.9	72.1	.46	64	2.3	878	867	911	88	89	
Thatcher	26.0	24.7	58.0	14.3	13.6	73.2	.51	65	2.4	886	869	907	85	87	
Mida	27.9	26.7	60.5	14.0	13.1	74.7	.46	65	2.1	850	828	860	93	90	
Average Range	26.8 2.0	25.4 2.2	58.3 3.2	14.3 1.1	13.6 1.6	73.4 2.6	.49 .06	66 4	2.3 0.3	886 62	869 65	904 61	88 9	89 3	

Table 3.--Yield, milling, baking, and chemical results for the leading hard red spring wheats grown in replicated "plots" in 1946

Madison, Wis.

Variety or Cross	C. I. No.	Acres Yield Bu.	Test Weight Lbs.	Protein		Flour		Ab- sorp- tion	Mix- ing time, Min.	Baking Methods and Loaf Volume						Average		Pearling Index Value Pct.	
				Wheat Pct.	Flour Pct.	Yield Pct.	Ash Pct.			Milligrams of Bromate				Aver. 3 best Cc.	Opt- imum Cc.	Weight of loaf Grams	Crumb Color		Score
										0	1	2	3						
Henry	12265	33.0	61.8	12.1	11.1	75.9	.54	.65	2.0	744	764	687		738	784	154	75	80	32.7
Rival	11708	23.2	61.5	13.0	12.2	75.2	.56	.68	2.5	764	766	660		730	766	155	82	85	30.2
Regent	12070	22.7	61.5	12.4	11.7	73.2	.49	.65	3.0	732	735	723		727	735	152	82	85	27.1
Cadet	12053	23.9	60.9	12.1	11.4	73.1	.54	.67	2.5	729	712	666		702	729	155	88	88	24.8
Pilot x Mida	12303	29.2	62.5	11.5	10.6	74.9	.50	.65	2.0	657	712	609		659	712	155	85	80	27.9
Mida	12008	21.8	61.3	12.8	12.0	73.7	.49	.66	2.5	672	709	663		681	709	154	87	85	29.6
Newthatch	12318	23.9	61.1	12.6	11.8	74.2	.48	.64	2.5	703	699	677		693	703	154	87	83	25.0
Thatcher	10003	23.7	60.9	12.4	11.5	74.1	.55	.64	2.5	692	668	630		680	692	149	82	78	23.2
(H157A-1-5-1-3)	12425	23.9	61.1	12.3	11.0	74.4	.49	.63	3.0	692	633	640		665	692	150	73	77	29.7
Pilot	11945	27.8	61.4	11.5	10.3	72.3	.39	.64	2.5	674	634	609		639	674	152	85	83	25.3
Sturgeon	11703	25.6	62.4	12.6	11.3	66.1	.47	.60	2.0	669	672	603		648	672	151	88	80	33.1
Merit x Pilot	12315	26.2	60.8	12.1	11.2	71.4	.63	.69	3.0	666	618	573		619	666	156	82	77	22.5
Average	25.4	61.5	12.3	11.3	73.1	.51	.65	.65	2.5	700	698	648		682	711	153	83	82	
Range	11.2	1.7	1.5	1.9	10.8	.24	.9	1.0	1.0	107	166	150		119	118	7	15	11	

St. Paul, Minn.

Regent	12070	32.5	57.0	15.8	15.2	15.2	74.1	.57	.65	2.0	974	1030	882		961	1030	148	77	88	29.7
Redman	12496	36.4	58.3	14.9	14.4	14.4	75.4	.51	.64	2.0	936	959	821		903	959	150	87	85	31.0
Newthatch	12318	36.2	58.0	15.5	14.8	14.8	74.2	.53	.65	2.0	909	931	905		915	931	148	85	92	25.4
Cadet	12053	37.3	59.0	13.6	12.9	12.9	73.1	.52	.67	2.0	868	868	749		828	868	150	92	88	24.8
Pilot	11945	39.7	59.7	13.5	12.4	12.4	73.8	.49	.65	2.0	856	836	795		829	856	152	90	83	24.9
Thatcher	10003	36.3	58.0	14.1	13.2	13.2	74.0	.54	.66	2.5	845	845	803		831	845	147	77	85	23.0
Rival	11708	43.1	60.4	13.5	12.8	12.8	78.6	.60	.67	2.5	818	842	812		824	842	152	77	92	28.3
Mida	12008	41.6	61.7	13.9	12.9	12.9	77.5	.55	.66	2.0	809	842	815		822	842	152	90	92	28.5
K. W.	12427	44.6	60.9	14.1	13.7	13.7	76.7	.54	.64	2.0	833	810	803		815	833	149	85	83	29.1
Hope x Timstein	12488	53.1	61.7	14.6	13.8	13.8	74.3	.49	.66	2.0	809	830	795		811	830	151	95	93	29.7
Henry	12365	50.2	60.0	13.4	12.4	12.4	78.0	.54	.62	1.5	831	831	769		804	831	151	72	85	35.5
274 x 2809	12440	45.5	61.1	14.0	13.1	13.1	76.0	.54	.68	2.0	800	812	789		800	812	151	90	90	29.3
Mercury x Thatcher	12357	41.7	59.2	13.3	12.4	12.4	76.2	.57	.66	2.0	792	795	758		782	795	151	77	90	23.6
Merit x Pilot	12315	44.7	60.3	13.1	12.2	12.2	72.4	.55	.66	2.5	778	752	726		752	778	154	85	87	20.9
Pilot x Mida	12303	42.8	62.5	13.8	13.0	13.0	75.7	.47	.64	2.0	784	747	735		749	764	152	85	88	28.6
Hope x Timstein	12487	49.5	62.0	15.0	13.8	13.8	73.5	.54	.65	2.0	631	715	674		673	715	152	77	75	27.1
K. W.	12427	44.4	60.7	15.3	14.2	14.2	74.2	.56	.62	1.0	570	539	539		549	570	154	57	57	28.2
Average	42.3	60.0	14.1	13.3	13.3	13.3	73.2	.54	.65	2.0	817	802			803	829	151	82	86	
Range	19.6	5.5	3.0	3.2	6.2	.13	6	1.5			455	491			412	460	7	33	36	



Table 3.--Continued

Langdon, N. Dak.

Variety or Cross	C. I. No.	Acres Yield	Test Wt.	Protein		Flour		Ab- sorp- tion	Mix- ing time	Baking Methods and Loaf Volume							Crumb color	Grain Tex- ture	Pearling index value									
				Wheat	Flour	Yield	Ash			0	1	2	3	4	best	Cc.				Cc.	Cc.	Cc.	Cc.	Opti- mum	Wt. of loaf	Gram	Score	Pct.
Bu.	Lbs.	Pct.	Pct.	Pct.	Pct.	Min.	Cc.	Cc.	Cc.	Cc.	Cc.	Cc.	Cc.	Cc.	Cc.	Cc.	Gram	Score	Pct.									
Regent	12070	29.0	61.8	15.5	14.9	74.5	.37	.65	2.0	865	948	920			911	948	149	87	88	29.8								
2744 x 2809	12440	30.2	60.2	15.9	15.0	75.0	.48	.66	2.0	836	912	903			894	942	148	88	88	28.4								
Newhatch	12318	29.3	60.9	15.8	15.3	75.3	.44	.65	2.0	892	930	922			915	930	150	83	88	28.4								
Rival	11708	33.0	60.4	15.4	14.9	76.3	.52	.68	2.5	859	928	877			888	928	149	87	83	29.0								
Merit x Pilot	12315	30.5	60.6	14.9	14.3	73.2	.46	.67	2.5	903	898	839			880	903	151	90	87	23.9								
Mida	12008	32.0	61.3	15.7	14.3	74.8	.43	.67	2.5	883	899	891			891	899	149	88	88	30.8								
Thatcher	10003	29.3	61.1	15.0	14.4	75.8	.42	.65	2.0	898	888	848			878	898	148	88	88	28.0								
Cadet	12053	32.0	60.4	14.8	14.7	74.0	.42	.67	2.0	889	881	830			867	889	150	90	88	26.7								
Regent x Pilot	12317	29.5	61.8	14.3	13.4	72.6	.44	.64	2.5	888	862	834			861	888	145	90	88	24.8								
Pilot x 1514	12476	33.3	62.0	14.9	13.9	73.5	.43	.64	2.0	879	870	836			862	879	149	87	88	27.3								
Mida x Cadet	12363	33.5	61.2	13.9	13.3	77.2	.40	.66	2.5	758	865	853			825	865	150	83	87	28.5								
Pilot 13	11945	27.8	60.4	14.4	13.4	72.5	.40	.63	2.0	862	803	795			820	862	147	87	87	25.9								
Premier	11940	29.2	61.1	14.9	14.4	76.8	.50	.66	2.0	795	845	821			820	845	150	92	88	27.3								
Pilot x Mida	12303	32.2	62.7	14.0	13.3	76.0	.38	.64	2.0	809	827	812			816	827	150	88	90	28.9								
Average		30.8	61.1	15.0	14.3	74.8	.44	.66	2.2		884	856			866	893	149	88	88									
Range		5.7	2.5	2.0	2.0	4.7	.15	5	.5		139	110			99	121	6	9	7									

Edgely, S. Dak.

Ceres x H.T.F.	12263	21.6	60.2	15.1	14.3	74.1	.42	.67	2.0	917	954	965	899	945	965	153	90	88	31.4
Rival	11708	23.4	60.4	14.6	13.9	77.1	.41	.69	3.0	871	937	871		893	937	153	90	90	26.8
Regent	12070	20.5	58.8	14.7	14.3	75.2	.46	.64	2.5	919	931	914		921	931	150	85	87	30.7
2744 x 2809	12440	22.5	60.7	15.5	14.7	75.7	.40	.70	2.5	905	931	919		918	931	154	93	90	27.9
Newhatch	12318	21.3	58.1	15.0	14.8	76.7	.43	.64	2.0	919	928	920		922	928	149	83	90	30.0
Merit x Pilot	12315	23.6	58.7	14.7	14.1	72.5	.46	.69	3.0	856	914	876		882	914	153	92	92	22.0
Pilot	11945	23.8	58.3	14.9	14.0	73.6	.42	.62	2.5	917	870	853		880	917	145	88	90	24.2
Thatcher	10003	22.3	59.1	14.9	14.2	75.2	.40	.64	2.5	896	911	856		888	911	147	80	85	26.0
Cadet	12053	24.1	58.4	15.1	14.4	73.7	.47	.67	2.5	898	911	853		887	911	151	90	90	25.6
Redman	12496	22.4	58.1	14.6	14.1	75.6	.45	.65	2.5	752	905	879		845	905	151	85	87	29.8
Rival x That.	12273	21.3	60.7	15.2	14.7	76.2	.41	.66	3.5	865	899	871		878	899	152	90	92	32.1
Spinkcota	12431	25.4	61.5	15.6	14.9	72.7	.41	.60	2.0	882	883	889		886	889	149	88	88	37.6
Henry	12265	23.4	60.2	13.8	13.1	76.5	.37	.62	2.5	773	865	853		832	865	148	80	87	32.0
Mida	12008	22.5	61.9	14.5	13.7	76.4	.43	.67	2.5	818	856	798		824	856	156	93	90	20.5
Average		22.7	59.7	14.9	14.2	75.1	.42	.65	2.5	901	889			886	911	151	88	89	
Range		4.9	3.8	1.3	1.2	4.6	.10	10	1.5	81	156			123	109	11	13	7	



Table 3.--Continued

Minot, N. Dak.

Variety or Cross	C. I. No.	Acro. Yield	Test Wt.	Protein		Flour		Ab- sorp- tion time	Baking Methods and Loaf Volume								Wt. of loaf	Crumb Grain color Tex- ture	Pearling Index value			
				Wheat	Flour	Yield	Ash		Milligrams of Bromate				3 best	Cc.	Cc.	Cc.				Cc.	Cc.	
									0	1	2	3										4
Bu.	Lbs.	Pct.	Pct.	Pct.	Pct.	Pct.	Pct.	Cc.	Cc.	Cc.	Cc.	Cc.	Cc.	Cc.	Gram	Score	Pct.					
Rescue	12436	22.9	60.5	15.6	14.3	72.3	.33	66	936	931	893			938	986	151	30	82	35.0			
2741 x 2809	12440	17.3	60.4	15.5	14.9	71.9	.34	69	965	983	910			953	983	150	35	83	31.0			
Cadet	12053	21.1	59.3	16.3	15.7	75.2	.51	70	962	980	908			950	980	156	82	87	28.5			
Vesta	11712	20.2	60.4	16.5	15.7	73.9	.39	69	919	974	923			940	974	153	83	83	34.9			
Regent	11369	20.7	60.3	16.5	15.7	72.2	.37	67	903	960	942			935	960	154	82	83	32.9			
Renown	11947	17.0	60.1	16.1	15.4	75.8	.43	67	922	948	908			926	948	154	78	83	32.1			
Ceres	6900	21.3	61.1	16.5	15.7	73.2	.36	70	945	945	893			929	945	156	83	83	28.3			
Pilot	11945	18.6	59.1	16.2	15.1	71.0	.41	65	937	945	859			914	945	153	77	87	28.6			
Newhatch	12318	21.6	59.5	17.0	16.4	74.9	.43	65	934	942	854			910	942	150	75	82	29.7			
Rival	11703	16.1	59.7	15.5	14.5	75.0	.43	69	922	931	859			904	931	154	85	87	31.7			
Redman	12496	21.2	60.0	15.7	15.1	74.5	.40	63	923	920	859			902	923	154	80	80	35.4			
Henry	12265	19.2	60.6	15.1	14.0	74.9	.36	66	945	922	903			890	922	150	70	85	38.9			
Mida	12008	17.0	60.3	16.1	15.4	76.1	.45	68	914	898	862			881	914	154	83	87	33.0			
Thatcher	10003	20.0	60.7	16.2	15.2	74.0	.41	66	909	882	865			885	909	152	77	83	30.0			
Average		19.6	60.2	16.1	15.3	73.9	.41	63	933	914				918	943	153	80	85				
Range		6.8	1.1	1.9	2.4	5.1	.18	5	92	24				63	77	6	10	3				

Williston, N. Dak.

Regent	12070	20.3	61.5	16.2	15.6	75.9	.39	68	2.0	962	1006	1033	894	1000	1033	152	50	88	36.4
Vesta	11712	26.0	62.2	15.6	15.2	73.3	.50	69	2.5	906	1013	1009		978	1018	152	93	90	37.1
Rescue	12435	22.6	61.7	14.3	14.3	74.1	.46	66	2.0	998	959			966	998	150	83	90	35.2
Rival	11703	23.9	61.2	15.3	14.7	76.9	.52	69	2.5	962	968	983	902	971	983	152	93	92	32.3
2741 x 2809	12440	22.6	61.4	16.1	15.5	75.2	.49	67	2.0	940	980	954		953	980	154	92	93	31.7
Merit x Pilot	12315	24.0	61.9	16.3	15.5	72.6	.50	69	2.0	959	974	956		935	974	153	90	90	24.7
Ceres	6900	23.2	62.2	16.0	15.5	74.5	.49	68	2.0	962	971	959		964	971	150	88	90	25.8
Pilot	11945	23.1	61.1	15.7	14.8	73.7	.47	65	2.0	951	951	920		921	951	149	88	88	29.1
Cadet	12053	23.9	60.4	15.5	14.9	75.0	.53	69	2.0	919	945	925		930	945	151	90	92	29.4
Newhatch	12318	25.1	60.3	15.7	15.4	75.4	.50	66	1.5	965	945	930		913	945	152	85	88	32.5
Thatcher	10003	25.9	61.9	15.1	14.6	76.0	.45	66	2.0	906	933	905		915	933	148	85	87	31.5
Mida	12003	24.4	62.1	15.7	14.9	77.1	.51	66	2.0	933	929	903		905	929	152	93	90	32.8
Average		23.7	61.5	15.7	15.1	75.4	.48	67	2.0	943	959			946	972	151	89	90	
Range		5.8	1.3	1.5	1.3	6.2	.14	4	0.5	115	98			95	100	6	10	6	

Table 3.--Continued

Vasoca, Minn.

Variety or Cross	C. I. No.	Acres Yield	Test Weight	Protein		Flour		Ab- sorption time	Baking Methods and Loaf Volume										Crumb color	Grain test- ure	Pearling Index value		
				Wheat	Flour	Yield	Ash		Milligrams of Bromate					Opt- imum loaf	Pt. of loaf								
									Lbs.	Pct.	Pct.	Pct.	Pct.			Cc.	Cc.	Cc.				Cc.	Cc.
		Bu.	Lbs.	Pct.	Pct.	Pct.	Pct.	Pct.	Cc.	Cc.	Cc.	Cc.	Cc.	Cc.	Cc.	Grams	Score	Score	Pct.				
Newthatch	12318	18.8	56.0	15.5	15.3	73.6	.57	64	2.0	888	992	986			955	992	153	88	92	25.0			
Hope x Timstein	12488	20.7	60.1	16.1	15.7	73.4	.57	66	2.5	914	992	911			939	992	150	92	92	28.8			
Regent	12070	17.2	55.9	14.7	14.4	70.6	.55	64	2.5		910	943	971	951	941	971	148	75	90	27.0			
Redman	12496	21.4	58.1	15.0	14.5	74.8	.56	64	2.0	857	940	940	953	942	917	953	148	92	87	29.7			
Pilot	11945	21.2	58.3	13.6	12.6	72.9	.54	62	2.0	853	933	854			880	933	150	88	87	23.1			
Thatcher	10003	20.9	58.3	14.1	13.5	73.5	.54	62	2.0	836	925	850			870	925	149	87	87	24.3			
Cadet	12053	21.2	57.2	14.2	13.5	72.9	.57	66	2.5	863	905	905	851		875	905	150	93	93	23.8			
Mida	12008	23.7	60.7	14.1	13.5	75.7	.57	64	2.0	810	905	865			860	905	150	92	88	27.5			
Mercury x Thatcher	12357	29.7	60.0	14.0	13.2	75.7	.57	87	2.5	836	886	830			861	888	153	92	88	25.0			
2744 x 2309	12440	28.2	60.6	14.6	13.8	75.9	.57	66	2.0	827	883	871			880	883	150	88	93	28.3			
Rival	11708	28.9	60.0	14.1	13.5	76.2	.59	66	2.5	845	880	868			864	880	149	88	88	26.6			
Merit x Pilot	12315	19.1	53.7	13.1	12.3	72.5	.53	67	2.5	801	851	812			821	851	151	87	87	19.7			
Henry	12265	27.0	59.3	12.6	11.7	76.0	.50	60	2.0	735	810	792			730	810	148	73	83	32.7			
Hope x Timstein	12486	19.5	62.2	15.6	14.3	74.1	.61	65	2.0	640	795	726			720	795	154	72	73	25.4			
Pilot x Mida	12303	26.3	63.1	13.1	12.2	75.7	.52	62	2.0	772	799	772			776	799	145	95	87	25.6			
Hope x Timstein	12487	23.5	60.4	15.0	14.3	73.4	.53	60	1.5	618	709	645			658	709	154	77	72	25.0			
Average		23.0	59.3	14.4	13.7	74.2	.56	64	2.2	874	848				848	836	150	87	87				
Range		10.9	6.3	3.5	4.0	5.6	.11	7	1.0	283	340				297	283	6	23	21				

Morris, Minn.

Regent	12070	21.5	54.0	14.3	14.5	73.6	.57	64	3.0	916	937	913		147	72	87	23.1
Cadet	12053	23.1	54.0	14.7	13.9	72.9	.54	68	2.5	899	931	934		152	80	88	24.0
Pilot	11945	25.7	56.5	14.3	13.3	72.3	.52	63	2.0	824	911	910		147	82	90	24.7
2744 x 2808	12440	38.5	59.6	14.9	14.0	77.0	.51	67	3.0	842	905	895		149	88	93	30.2
Newthatch	12318	23.5	54.8	15.4	14.6	74.2	.53	65	2.0	845	903	888		152	78	92	27.8
Hope x Timstein	12488	31.5	59.8	15.4	14.6	74.9	.45	66	3.5	876	900	875		151	92	93	29.3
Henry	12265	31.4	57.8	13.0	11.9	76.0	.53	62	2.0	830	885	885	853	8	73	87	33.9
Redman	12496	25.8	55.9	14.5	13.9	75.0	.51	62	2.0	815	875	862		143	85	92	30.1
Rival	11708	35.1	58.6	14.0	13.3	77.9	.58	67	3.0	856	874	809		151	75	90	28.2
Thatcher	10003	24.6	56.6	14.3	13.3	73.4	.50	63	2.5	818	871	835		149	80	87	24.5
Merit x Pilot	12315	26.7	54.7	14.5	13.5	71.6	.56	67	3.5	812	865	862		151	88	90	20.3
Mida	12008	25.7	60.1	14.2	13.4	76.5	.52	64	2.0	850	859	859	801		90	92	28.2
Pilot x Mida	12303	27.7	53.5	13.6	12.7	74.1	.49	65	2.5	795	859	830		152	83	95	26.6
Mercury x Thatcher	12357	32.9	58.1	13.9	13.1	76.7	.52	67	2.5	836	854	851		150	83	92	27.1
K. W.	12427	27.2	58.4	14.1	13.5	76.8	.52	63	2.0	813	845	845	784		85	98	30.5
Hope x Timstein	12487	31.7	61.9	14.7	13.9	74.3	.50	66	2.0	804	809	778		154	75	87	25.6
Hope x Timstein	12486	27.0	59.9	15.0	14.0	74.2	.48	66	1.5	683	766	749		153	72	80	27.6
Average		28.3	57.6	14.4	13.6	74.8	.52	65	2.4	860	866			151	81	90	
Range		17.0	7.9	2.4	1.9	6.3	.13	6	2.0	150	188			171	20	15	



Table 3.--Continued

Dickinson, N. D.

Variety or Cross	C. I. No.	Acre Yield	Test Wt.	Protein		Flour		Ab- sorp- tion	Mix- ing time	Baking Methods and Loaf Volume							Wt. of loaf	Crumb color	Grain Tex- ture	Pearling Index value
				Wheat	Flour	Yield	Ash			Milligrams of Bromate				Loaf Volume						
										0	1	2	3	4	best	num				
Bu.	Lbs.	Pct.	Pct.	Pct.	Pct.	Pct.	Pct.	Min.	Cc.	Cc.	Cc.	Cc.	Cc.	Cc.	Gram	Score	Score	Pct.		
Regent x Mida	12430	15.4	63.3	15.2	14.5	76.4	.51	65	2.0	315	901	392			869	901	150	92	88	34.1
Regent	11869	15.4	62.0	13.9	13.5	74.4	.48	66	2.0	371	333	333	845		366	893	150	85	87	31.6
Rival	11708	19.9	62.8	13.8	13.0	78.3	.55	67	2.0	836	879	879	850		855	879	150	92	90	32.3
Pilot x Merit	12493	18.2	61.8	13.8	12.8	75.0	.50	68	2.0	365	836	330			844	865	152	97	93	27.1
Thatcher	10003	16.3	62.5	13.5	13.6	77.9	.51	66	2.0	362	827	807			832	862	150	85	90	28.8
Vesta	11712	15.8	63.2	13.2	12.6	78.7	.51	63	2.5	839	859	845			848	859	150	92	92	34.8
1556 x Pilot	12431	17.6	62.3	13.1	12.3	76.1	.46	65	2.0	848	812	801			820	843	149	88	92	33.3
Merit x Pilot	12362	16.1	62.4	13.7	12.9	73.9	.57	69	2.0	848	824	744			805	848	155	88	88	23.3
Ceres	6900	14.0	63.0	13.8	13.2	74.6	.47	67	2.0	845	809	767			807	845	154	80	88	29.7
Regent x Pilot	12475	17.3	63.0	12.7	11.6	72.8	.43	63	2.0	845	747	696			763	845	151	87	83	25.0
Newthatch	12318	12.7	61.3	14.6	13.4	74.8	.49	66	2.0	844	818	792			818	844	150	85	88	31.3
Regent x Pilot	12317	20.2	63.4	12.6	11.6	74.0	.47	66	2.0	839	772	723			778	839	152	90	85	25.5
Pilot x Mida	12476	18.8	63.4	13.2	12.2	74.5	.48	66	2.0	781	827	760			739	827	152	78	90	28.5
Ceres x H.T.F.	12263	15.8	62.7	13.6	12.8	75.5	.48	67	1.5	789	830	830			816	830	152	83	90	32.8
Marquis	3641	15.0	63.3	12.5	11.9	74.9	.47	68	2.5	830	755	732			772	830	153	75	88	28.0
Rescue	12436	19.9	63.0	12.1	11.5	74.5	.46	65	2.0	821	769	732			781	821	153	75	88	30.6
Pilot	11945	15.7	62.2	13.5	12.4	74.6	.44	64	1.5	815	784	721			773	815	151	88	90	27.6
Cadet	12053	17.7	62.0	13.0	12.4	74.3	.49	69	2.5	812	789	749			783	812	152	90	93	26.3
2744 x 2809	12440	17.7	62.4	14.1	13.4	76.3	.54	63	2.0	801	809	803			804	809	152	83	90	28.9
Merit x Pilot	12315	16.0	61.9	13.6	12.9	73.2	.53	63	2.0	806	761	715			761	806	152	88	87	23.6
Cadet x Mida	12363	20.8	63.1	12.4	11.7	76.3	.45	66	2.0	806	750	715			757	806	151	82	90	28.3
Mida	12008	13.1	64.1	13.5	12.7	77.6	.47	66	2.0	795	767	740			767	795	153	90	90	30.6
Pilot x Mida	12303	19.3	64.0	12.9	12.1	75.8	.42	64	2.0	767	744	690			730	767	152	92	88	31.3
Merit x Pilot	12364	17.6	61.7	13.5	12.8	73.3	.56	66	2.0	747	755	707			736	755	153	83	90	24.0
Mercury x K.H.	12483	20.7	64.2	11.9	11.0	78.0	.52	69	2.0	704	715	651			690	715	155	80	80	24.3
Average		17.4	62.8	13.3	12.6	75.5	.49	67	2.0	800	769				795	829	152	86	89	
Range		8.1	2.9	3.3	3.5	5.9	.15	5	1.0	186	241				139	106	6	22	13	



Table 3.--Continued.

Havre, Mont.

Variety or Cross	C. I. Acre No.	Bu. Yield	Test Wt. Lbs.	Protein		Flour		Ab- sorp- tion Pct.	Mix- ing time Min.	Bakin. Methods and Loaf Volume								Crumb color Score	Grain tex- ture Score	Peeling Index Value Pct.
				Wheat	Flour	Yield	Ash			Milligrams of Bromate				Aver 3 best	Opti- mum loaf	Wt. of loaf				
										0	1	2	3				4			
Marquis	3641	13.7	60.5	16.6	15.9	73.5	.46	66	2.0	1064	1015	957	1012	1064	150	90	83	32.2		
Cadet	12053	14.5	57.0	15.8	15.1	73.9	.54	66	2.5	1015	971	876	954	1015	151	87	83	27.5		
Thatcher	10003	16.2	57.5	16.2	15.7	74.4	.47	65	2.0	960	963	809	911	963	144	82	78	30.1		
Merit x Pilot	12315	12.7	58.1	16.1	15.4	74.4	.51	67	2.5	959	945	909	938	959	152	83	83	26.7		
Newthatch	12318	16.2	57.5	16.6	16.1	76.5	.53	65	2.0	956	956	906	939	956	149	87	83	31.0		
Rescue	12435	13.5	58.6	15.3	14.9	74.5	.44	63	2.5	951	948	897	932	951	149	87	85	35.2		
Ceres	5900	13.5	59.8	15.8	15.2	74.1	.44	63	2.5	939	943	848	912	948	152	83	88	27.9		
Mida x Cadet	12321	15.8	58.8	14.8	14.0	76.6	.46	67	2.5	934	905	856	898	934	152	87	90	27.5		
Pilot	11945	16.8	57.4	16.3	15.1	72.8	.45	65	2.0	882	934	876	897	934	149	90	90	28.1		
Mida	12008	13.3	60.4	15.6	14.6	77.1	.41	64	2.0	871	830	789	830	871	152	90	85	31.7		
Pilot x Mida	12303	15.5	60.5	14.6	13.7	75.6	.40	64	2.0	824	871	784	826	871	150	92	90	31.8		
Average		14.7	58.7	15.8	15.1	74.9	.46	65	2.2	941	935	864	914	951	150	87	85			
Range		4.1	3.5	2.3	3.4	34	.14	5	0.5	240	185	173	182	193	8	10	12			

Moccasin, Mont.

Rescue	12435	23.0	56.1	15.3	15.1	71.4	.50	62	778	925	801	835	925	73	85	29.0
Marquis	3641	23.5	57.3	15.3	14.7	71.7	.50	63	778	925	795	833	925	83	87	28.2
Merit x Pilot	12355	24.2	56.1	15.4	14.9	71.3	.58	66	735	920	842	846	920	80	83	21.7
Pilot	11945	28.3	56.8	15.2	14.4	71.7	.43	64	919	866	764	850	919	85	88	26.1
Cadet	12053	24.4	56.4	15.0	14.7	72.2	.51	69	778	908	795	827	908	82	85	26.5
Regent x Pilot	12417	24.0	57.7	14.6	13.8	70.1	.42	62	906	821	741	823	906	82	87	25.2
Mida x Cadet	12321	24.6	57.0	14.6	14.1	73.0	.46	65	792	903	792	829	903	82	88	26.5
Ceres	6900	27.9	58.4	14.8	14.2	71.8	.48	66	850	875	781	835	875	77	92	24.7
Merit x Pilot	12315	25.1	57.0	15.5	14.9	69.3	.53	66	766	874	769	803	874	83	87	21.3
Mida	12008	23.9	59.3	14.1	14.0	75.2	.55	64	789	865	739	808	865	83	87	28.2
Thatcher	10003	28.3	58.2	15.3	14.9	73.8	.50	66	842	859	747	816	859	82	88	28.1
Newthatch	12328	29.2	58.0	15.5	15.3	74.5	.52	64	806	853	789	816	853	80	88	29.3
Pilot x Mida	12303	26.7	59.5	14.3	13.7	72.6	.39	64	815	781	697	764	815	80	85	27.6
Average		25.6	57.5	15.0	14.5	72.2	.49	65	812	875	779	822	888	81	87	
Range		6.2	3.4	1.2	1.6	5.9	.16	6	184	144	135	186	110	5	9	

Table 3.--Continued.

Fargo, N. D.

Variety or Cross	C. I. No.	Acre Yield	Test Wt.	Protein		Flour		Ab- sorp- tion	Mix- ing time	Baking Methods and Loaf Volume							Wt. of loaf	Crumb color	Grain Tex- ture	Pearling Index Value
				Wheat	Pct.	Yield	Ash			Milligrams of Biscuits				3 best	Opti- mum					
										0	1	2	3			4				
		Bu.	Lbs.	Pct.	Pct.	Pct.	Pct.	Pct.	Min.	Cc.	Cc.	Cc.	Cc.	Cc.	Cc.	Gram	Score	Score	Pct.	
Regent	12070	21.2	61.0	13.5	13.1	76.0	.52	66	2.5	738	874	856			823	874	150	77	87	27.8
Renown	11947	22.5	62.0	12.6	11.9	76.3	.51	64	2.5	732	845	793			792	845	152	33	88	26.4
Ceres x H.T.F.	12263	25.7	61.9	13.2	12.5	77.0	.51	63	2.0		816	830	812	812	819	830	151	83	90	30.8
Pilot x 1514	12476	26.0	62.2	13.0	12.0	75.9	.43	66	2.0	830	778	733			732	830	152	83	90	27.6
Rival	11708	28.1	61.0	13.4	12.7	77.4	.52	69	2.5	850	827	775			817	850	152	82	92	27.8
Redman	12496	23.8	60.8	12.5	11.9	76.7	.52	67	2.5	741	822	812			792	822	150	88	87	23.2
Rival x Thatcher	12273	25.9	62.6	13.3	13.3	76.9	.50	67	2.0	783	812	809			801	812	150	33	93	31.0
2744 x 2809	12440	24.9	61.3	13.9	12.8	75.2	.49	69	2.5	812	789	726			776	812	152	87	90	29.9
Cadet	12053	24.0	59.8	12.7	12.0	74.3	.47	63	3.0	763	806	775			781	806	152	95	92	23.7
Newhatch	12318	25.2	60.0	13.3	12.9	75.9	.46	66	2.5	739	804	739			794	804	151	90	90	25.6
1556 x 1563	12431	27.0	60.2	12.1	11.4	75.2	.44	67	2.5	775	801	723			768	801	153	90	93	29.1
Thatcher	10003	26.5	61.0	12.7	12.0	76.0	.55	68	2.5	786	792	735			771	792	149	80	88	23.7
2744 x 2809	12479	27.0	61.0	13.1	12.0	75.7	.49	68	2.5	789	744	712			743	789	152	83	88	28.0
Pilot	11945	26.9	61.0	12.0	10.9	73.7	.43	65	2.0	780	877	663			708	780	152	83	87	25.2
Mida	12008	24.6	61.6	13.0	12.3	77.9	.51	68	2.5	766	769	727			754	769	156	90	83	30.7
Henry	12265	30.0	60.7	11.6	11.0	77.6	.45	63	2.0	758	755	732			748	758	150	78	85	33.4
Marquis	3641	26.2	61.9	11.8	11.1	75.3	.48	66	2.5	720	726	706			717	726	153	82	87	25.8
Pilot x Mida	12303	28.9	62.3	11.9	11.1	76.2	.45	63	2.0	720	692	666			693	720	150	82	87	27.8
Merit x Pilot	12315	27.2	61.2	11.9	11.2	74.1	.51	66	2.0	738	643	623			668	738	153	83	83	23.2
Average		25.9	61.2	12.7	12.0	76.0	.49	66	2.3	777	746				736	798	152	84	89	
Range		8.8	2.8	2.3	2.4	4.2	.11	6	1.0	231	223				155	154	7	12	10	

Table 3.--Continued.

Crookston, Minn.

Variety or Cross	C. I. No.	Acre Yield	Test Wt.	Protein		Flour		Ab- sorp- tion	Mix- ing time	Baking Methods and Loaf Volume										Wt. of loaf	Crumb color	Grain Tex- ture	Pearling Index value
				Wheat	Flour	Yield	Ash			0	1	2	3	4	Co.	Co.	Co.	Co.	Co.				
				Pct.	Pct.	Pct.	Pct.	Pct.	Min.	Co.	Co.	Co.	Co.	Co.	Co.	Co.	Co.	Co.	Co.	Score	Score	Pct.	
Regent	12070	27.9	57.6	13.9	13.3	73.1	40	62	2.0	801	873	836		837	873	150	85	92	33.8				
Rival	11708	32.3	59.4	14.1	13.2	75.3	40	64	2.0	835	839	935		847	865	150	88	90	31.4				
Thatcher	10003	29.5	58.3	13.8	13.1	75.6	42	63	2.5	824	854	750		812	854	145	87	88	29.3				
Hope x Timstein	12488	29.5	59.0	14.3	13.7	74.6	45	66	2.0	842	853	752		816	853	150	93	90	33.1				
2744 x 2809	12440	23.8	59.2	14.3	13.2	74.8	44	55	2.0	827	836	783		815	836	150	93	90	33.6				
Cadet	12053	28.3	58.1	14.2	13.5	73.0	43	65	2.5	827	824	818		823	827	150	97	95	25.7				
Henry	12265	32.3	59.1	12.8	11.9	74.1	41	62	2.0	815	821	821		819	821	149	87	85	40.1				
K. W.	12427	23.6	59.5	13.9	13.2	75.5	44	66	2.0	809	812	749		790	812	152	87	87	33.5				
Newthatch	12318	25.4	57.2	14.1	12.9	74.9	41	63	2.5	806	807	772		796	809	149	88	88	28.8				
Hope x Timstein	12487	24.8	62.0	14.2	13.1	74.1	43	65	1.5	772	801	750		774	801	155	92	93	30.1				
Redman	12496	26.3	58.1	12.7	12.2	75.5	42	63	2.0	781	789	766		779	789	150	87	87	32.1				
Pilot	11945	27.5	58.2	13.2	12.1	72.2	40	62	2.0	741	773	752		757	778	149	88	83	27.5				
Mida	12008	29.3	60.7	13.8	12.6	76.0	38	64	2.0	772	729	709		737	772	154	88	88	33.4				
Mercury x Thatcher	12357	30.4	58.9	13.0	12.0	76.1	40	66	2.0	714	736	657		712	736	153	83	82	31.9				
Merit x Pilot	12315	26.5	58.4	13.3	12.4	73.1	41	55	2.0	760	741	733		745	760	152	90	88	25.3				
Pilot x Mida	12303	34.0	61.2	12.6	11.7	74.9	36	63	2.0	702	732	652		695	732	150	90	90	33.7				
Hope x Timstein	12486	23.7	60.0	15.0	13.9	75.5	50	62	1.5	665	709	710		635	710	152	83	73	30.9				

Average  
Range

27.9	59.1	13.7	12.8	74.6	42	64	2.0	786	794	779	803	151	88
10.4	4.3	2.4	2.2	3.9	14	4	1.0	171	145	152	163	10	17



Table 3.--Continued

Akron, Colo.

Variety or Cross	C. I. No.	Acre Yield	Test Wt.	Protein		Flour		Ab- sorp- tion	Mix- ing- time	Baking Methods and Loaf Volume										Wt. of loaf	Crumb color	Grain Tex- ture	Pearling Indx value
				Wheat	Pct.	Pct.	Yield			Ash	Milligrams of Bromate				Aver. 3 best	Opti- mum							
											0	1	2	3			4						
																		Cc.	Cc.				
		Bu.	Lbs.	Pct.	Pct.	Pct.	Pct.	Pct.	Min.	Cc.	Cc.	Cc.	Cc.	Cc.	Cc.	Cc.	Gram	Score	Score	Pct.			
Marquis	3641	5.3	59.3	16.4	15.7	71.0	47.66	47	2.0	977	923	773		894	977	152	23	90	35.6				
Cadet	12053	7.1	58.0	16.0	14.8	70.6	48.67	48	2.0	945	845	780		957	945	152	92	88	29.8				
Thatcher	10003	7.4	56.6	16.6	15.9	72.6	52.65	52	2.0	936	839	784		853	936	149	80	85	32.5				
Ceres	6900	7.8	59.5	16.3	15.3	71.4	50.68	50	2.0	934	827	755		839	934	153	87	87	31.8				
Newhatch	12328	5.4	56.0	16.7	16.0	72.8	56.67	56	2.0	931	906	786		874	931	152	77	87	32.7				
Reward	8182	7.7	57.3	17.0	16.0	68.9	51.64	51	2.0	889	925	787		867	925	147	85	87	31.5				
Pilot	11945	8.3	58.0	15.8	14.5	70.5	48.65	48	2.0	923	793	741		821	923	151	83	87	29.7				
Florence	6607	7.4	55.0	16.2	15.2	70.4	44.62	44	1.5	898	919	876		898	919	149	95	88	36.1				
Merit x Pilot	12315	7.7	56.2	16.4	15.4	69.1	51.69	51	2.5	885	917	807		870	917	153	90	87	28.4				
Comet x Pilot	12073	6.9	56.8	15.8	14.6	69.3	45.67	45	2.5	911	775	863		733	911	154	83	85	34.0				
Converse	4141	6.5	57.7	16.9	15.6	69.4	55.62	55	1.0	732	859	812		801	859	148	82	83	44.4				
Mida	12008	7.1	59.2	15.6	14.7	73.5	47.66	47	2.0	845	812	706		788	845	153	88	87	36.2				
Pilot x Mida	12316	7.5	60.0	15.5	14.1	72.7	47.65	47	2.0	821	678	604		701	821	153	85	82	34.8				
Hope Comet Reliance	12050	7.4	58.6	15.5	14.3	74.1	44.63	44	1.5	781	781	720		761	781	150	83	83	37.9				
Average	7.1	57.7	15.3	15.2	71.2	50.65	50	65	1.9	806	844	757		829	802	151	86	86					
Range	3.0	5.0	1.5	1.9	5.2	17	7	7	1.5	245	250	272		197	196	7	18	8					

Table 3.--Continued.

Sheridan, Wyo.

Variety or Cross	C. I. No.	Acre Yield	Test Wt. Lbs.	Protein		Flour		Ab- sorp- tion Pct.	Mix- ing time Min.	Baking Methods and Loaf Volume							Wt. of loaf Gram	Crumb color		Pearling Index value	
				Wheat	Flour	Yield	Ash			Pct.	Pct.	Milligrams of Bromate				Opti- mum Cc.		Score	Texture		
												0	1	2	3						4
Regent x 1582	12446	45.5	58.0	15.7	14.8	71.5	50	66	2.0	392	962	879		911	962	152	85	90	29.2		
Pilot x Merit	12442	49.2	57.6	15.8	14.9	72.2	56	70	2.5	916	956	870		914	956	152	82	87	24.5		
Rival	11708	41.9	57.0	15.6	14.5	75.3	44	65	2.5	901	954	876		910	954	149	77	92	28.6		
Ceres x H.T.F.	12263	48.3	57.5	15.4	14.3	71.2	52	67	2.0		919	943	936	934	948	153	87	90	32.1		
Ceres	6900	43.1	58.0	16.6	15.5	70.9	53	69	2.5	917	931	853		900	931	151	78	88	25.2		
Regent x Pilot	12475	45.2	57.5	14.4	13.5	72.3	48	67	2.5	919	891	812		874	919	143	80	87	25.8		
Pilot x Mida	12445	51.2	61.7	14.9	13.9	73.5	43	66	2.0	848	914	848		870	914	150	95	90	31.3		
Pilot	11945	45.7	57.4	13.8	12.7	72.6	43	66	2.0	908	905	824		879	908	151	80	88	24.7		
Merit x Pilot	12362	42.5	59.4	14.6	13.8	70.4	54	70	2.5	896	903	818		872	903	153	77	90	23.6		
Marquis	3641	40.9	59.7	15.3	14.2	70.7	45	66	2.0	876	897	823		865	897	150	83	87	28.4		
Mida x Cadet	12363	46.8	58.2	14.5	13.8	74.9	45	67	2.0	892	896	848		879	896	149	83	90	30.5		
Mida	12008	48.3	58.4	15.4	14.3	76.6	49	65	2.0	854	896	848		866	896	151	83	92	32.2		
Pilot x Merit	12352	41.0	57.1	14.6	13.7	72.3	54	68	2.5	873	892	854		873	892	151	85	87	24.8		
Merit x Pilot	12315	51.4	57.3	15.2	14.6	70.5	55	67	2.0	853	855	879		872	885	150	83	88	24.7		
Merit x Pilot	12355	45.5	58.1	14.2	13.5	71.4	50	69	2.0		856	876	859	853	876	153	78	88	24.1		
2744 x 2809	12440	48.0	56.6	15.4	14.3	73.9	52	64	2.0	818	876	865		853	876	148	80	85	30.5		
Mida x Cadet	12441	41.9	59.6	14.7	14.0	73.3	51	63	1.5	784	874	853		830	874	149	90	88	29.0		
Mida x Cadet	12321	41.0	59.6	14.0	13.4	75.3	47	68	2.0	836	862	842		847	862	150	82	88	28.3		
Thatcher	10003	47.7	59.7	14.6	13.8	73.4	44	64	2.0	812	859	818		830	859	147	83	90	29.0		
Cadet	12053	48.0	56.6	13.6	12.8	73.1	47	66	2.0		812	853	752	806	853	152	90	90	27.9		
Pilot x 1514	12476	48.9	59.8	15.0	14.0	72.2	47	64	1.5	827	827	827	761	830	836	150	80	85	31.0		
Newthatch	12318	39.1	57.7	15.2	15.4	72.1	53	63	1.5		784	824	795	801	824	149	78	87	31.0		
Pilot x Mida	12316	42.2	61.2	14.6	13.5	73.3	48	67	2.0	809	789	728		775	809	151	90	83	27.7		
Pilot x Mida	12303	49.5	59.3	13.8	12.7	73.7	45	63	2.0	803	795	714		771	803	150	92	87	32.2		
Comet	11465	42.5	57.7	13.5	12.6	74.1	41	64	2.0	798	784	732		771	793	151	77	87	31.2		
Comet x Pilot	12073	44.3	59.5	14.0	13.2	74.2	50	65	2.0	739	744	680		738	739	148	62	76	29.2		
Comet x 1018	12060	40.1	55.4	13.1	12.5	74.2	47	66	2.0	741	755	741		746	755	152	67	83	29.2		
Average		45.1	58.4	14.8	13.9	73.0	49	66	2.1	867	827			847	876	150	82	88			
Range		12.8	6.3	3.5	2.9	6.2	19	7	1.0	218	268			163	207	9	33	14			



Table 3.--Continued.

Brookings, S. Dak.

Variety or Cross	C. I. No.	Acres Yield	Test wt.	Protein		Flour		Ab- sorp- tion	Mix- ing time	Baking Methods and Leaf Volume						Wt. of loaf Grams	Crumb color		Pearling Index Value
				Wheat		Yield	Ash			Milligrams of Bromate			Opti- mum	Score	Score				
				Pct.	Pct.	Pct.	Pct.			0	1	2					3		
				Pct.	Pct.	Pct.	Pct.			0	1	2					3	Aver. 3 best	
Cadet	12053	40.4	56.1	15.2	14.7	72.5	.56	68	2.5	992	1041	945	993	993	1041	152	93	26.0	
Pilot	11945	37.7	57.1	15.6	14.8	71.7	.52	65	2.0	956	1003	945	968	968	1003	150	82	26.9	
Regent	12070	34.0	58.5	14.8	14.3	76.2	.56	66	2.0	936	995	948	960	960	995	150	87	30.1	
Newthatch	12318	40.8	58.0	15.6	15.1	75.3	.55	67	2.0	942	980	937	953	953	980	150	83	28.6	
Ceres	6900	39.4	58.9	15.3	14.6	75.8	.56	69	2.5	971	977	968	972	972	977	153	85	26.8	
Rival x Thatcher	12342	38.8	59.2	14.9	14.3	76.8	.51	66	3.0	968	965	891	942	942	968	148	90	33.7	
Rival x Thatcher	12273	39.6	60.7	14.8	14.2	78.3	.52	67	3.0	945	953	875	924	924	953	151	90	35.8	
Thatcher	10003	28.3	58.3	14.8	14.2	73.3	.50	66	2.0	925	951	888	921	921	951	148	82	26.0	
Mida	12008	30.2	58.9	15.2	14.4	74.9	.54	64	2.0	934	945	898	926	926	945	150	90	28.5	
Rival x Thatcher	12272	41.7	58.8	15.0	14.5	77.2	.52	66	3.0	925	940	934	933	933	940	149	90	32.2	
Rival	11708	44.0	59.0	14.6	13.8	76.6	.51	66	2.5	900	937	839	909	909	937	150	88	30.1	
Rival x Thatcher	12299	42.3	60.4	14.9	14.2	77.0	.50	67	3.0	865	931	905	900	900	931	148	90	31.9	
Henry	12265	43.1	57.7	13.4	12.5	75.4	.55	62	1.5	842	923	888	884	884	923	148	75	37.6	
Merit x Pilot	12315	39.2	58.3	14.0	13.3	74.3	.56	68	2.5	922	917	879	906	906	922	149	85	24.4	
Pilot x Mida	12303	39.8	60.6	14.1	13.2	74.5	.48	62	2.0	847	879	815	847	847	879	146	90	30.0	

Newell, S. D.

Regent	12070	32.7	58.2	12.6	11.8	76.1	.51	60	2.0	845	850	789	828	828	850	147	85	30.5
Pilot	11945	31.7	57.1	12.3	11.4	75.0	.49	60	2.0	845	735	698	759	759	845	149	83	26.4
Rival x Thatcher	12273	35.4	59.2	12.5	11.6	76.5	.47	60	2.0	831	804	749	791	791	821	147	88	32.6
Newthatch	12318	33.0	58.0	12.9	12.1	74.6	.51	62	2.0	812	778	677	756	756	812	149	85	28.4
Cadet	12053	36.0	58.6	11.8	10.9	74.0	.51	62	2.0	812	699	655	722	722	812	149	88	26.9
Mida	12008	36.6	59.3	12.4	11.3	76.6	.48	62	1.5	786	729	657	724	724	786	152	87	31.5
Thatcher	10003	30.5	58.0	12.0	11.2	75.8	.51	62	2.5	781	715	698	731	731	781	146	80	29.3
Ceres	6900	30.5	58.0	11.6	10.5	73.5	.48	62	2.0	761	632	620	671	671	761	150	77	27.3
Merit x Pilot	12315	33.8	58.3	11.6	10.5	73.3	.52	63	1.5	760	657	634	684	684	760	151	83	24.2
Marquis	3641	22.1	56.6	11.4	10.5	71.6	.50	60	2.5	758	655	618	677	677	758	150	82	25.4
R.H. x C.R.H.	12060	38.7	59.3	11.8	10.4	75.0	.46	60	1.5	738	657	618	671	671	738	149	80	29.4
Pilot x Mida	12303	38.7	60.4	11.4	10.4	75.7	.44	60	1.5	723	637	598	653	653	723	150	85	29.7
Average		33.3	58.4	12.0	11.1	74.8	.49	61	1.9	767	712	668	722	722	787	149	84	85
Range		16.6	3.8	1.5	1.7	5.0	.08	3	1.0	122	218	169	175	175	127	6	11	8



Table 4.--Yield, milling, baking, and chemical results for newer hard red spring wheats grown in single increase plots at three experiment stations in 1946.

Dickinson, N. D.

Variety or Cross	C. I. No.	Acre Yield	Test Wt.	Protein		Flour		Ab- sorp- tion time	Mix- ing time	Baking Methods and Loaf Volume							Wt. of loaf	Crumb color	Grain tex- ture	Pearling Index
				Wheat	Flour	Yield	Ash			Milligrams of Bromate										
										0	1	2	3	4	best	Opti- mum				
1533 x Pilot		30.1	61.8	14.3	13.2	72.6	.41	65	2.0	923	879	836			881	923	150	87	83	27.2
Pilot x Premier		33.4	60.9	14.7	13.9	74.4	.37	64	2.0	925	891	873			896	925	149	92	93	29.6
1556 x 1563		31.6	61.2	14.4	13.5	74.3	.43	65	2.0	925	899	839			887	925	150	83	90	31.6
Thatcher	10003		55.1	14.9	14.3	73.1	.46	64	2.0	908	922	917			916	922	147	85	85	26.4
Regent x Mida	12542		59.7	15.1	14.5	75.0	.44	53	2.5	832	922		910		905	922	145	92	93	31.8
1552 x 12040			56.1	14.2	13.3	72.3	.43	63	2.0	913	833	830			859	913	148	87	92	29.5
1556 x Pilot			56.7	14.2	13.2	71.1	.42	60	1.5	911	886	859			835	911	149	90	92	27.3
Pilot x Premier		35.0	61.7	13.5	12.8	75.0	.39	65	2.0	870	903		845		874	903	149	83	83	31.8
Pilot x Premier		32.9	61.6	14.7	13.9	76.1	.42	64	2.0	873	892	836			874	892	152	93	92	30.9
Mida		32.9	62.6	14.4	13.7	75.9	.40	65	2.0	871	873	842			862	873	150	83	87	30.5
Regent x Mida		31.5	61.9	13.9	13.0	72.8	.39	63	2.0	853	862		847		854	862	149	87	92	30.5
Merc. x K.H.		32.0	61.5	14.2	13.4	75.7	.40	64	2.0	809	827	801			812	827	150	90	85	28.9
Ceres <sup>2</sup> x H.T.F.		28.8	61.8	13.0	13.4	73.5	.43	66	2.0	789	792		773		706	792	150	80	92	26.4

Bozeman, Mont.

Thatcher	10003		59.8	13.8	12.9	74.3	.44	65	2.0	882	824	761			822	882	150	80	87	31.6
Merit <sup>2</sup> x Thatcher	12540		61.2	12.6	11.3	72.4	.36	63	1.5	720	717	674			704	720	152	82	83	27.6
1691 x 1756	12541		60.5	12.6	11.4	72.7	.43	58	2.0	783	733	678			733	733	155	83	85	36.6
Average			60.5	13.0	11.9	73.1	.43	65	1.8	795	760	704			753	795	152	82	85	
Range			1.4	1.2	1.5	1.9	.12	5	0.5	162	107	87			113	162	5	3	4	

Table 4.--Continued

Fargo, N. Dak.  
(Arizona Increases)

Variety or Cross	C. I. No.	Acre Yield	Test Wt.	Protein		Flour		Ab- sorp- tion	Mix- ing time	Baking Methods and Loaf Volume							Wt. of loaf	Crumb color	Grain Tex- ture	Pearling Index- Value									
				Wheat	Flour	Yield	Ash			Pct.	Pct.	0	1	2	3	4					best	Cc.	Cc.	Cc.	Cc.	Cc.	Score	Score	Pct.
1901 x 1753		14.1	56.5	14.6	13.6	72.3	.41	60	2.0	833	905	821			853	905	147	88	90	34.2									
1520 x 1753		25.0	57.1	15.2	14.2	71.5	.46	62	1.5	839	873	873	839		850	873	148	80	85	31.1									
1511 x 1243		25.3	56.8	13.9	12.8	75.9	.40	60	2.0		815	862	755		811	862	147	85	92	36.1									
1520 x 1753		30.6	59.0	13.5	12.5	71.7	.38	60	2.0	847	813	761			809	847	146	85	90	32.4									
1750 x 1753	12551	28.5	58.8	14.1	13.0	72.3	.45	62	2.0	853	845	797			828	853	148	88	90	29.8									
1691 x 1756	12541	34.1	58.0	13.7	12.6	75.2	.40	60	1.5	804	842	824			823	842	147	87	90	35.9									
Merit 2 x Thatcher	12540	27.9	58.0	13.9	12.9	72.3	.46	63	2.0	778	836	824			813	836	148	90	93	24.0									
1750 x Newthatch	19.7	59.1	59.1	14.5	13.6	73.0	.46	58	1.5	747	836	815			799	836	147	87	90	31.9									
1750 x 1753	30.4	57.4	57.4	13.1	12.2	73.8	.45	60	2.0	812	830	795			812	830	147	87	90	31.1									
1750 x 1753	26.1	57.8	57.8	14.9	13.9	72.3	.52	62	2.0	761	813	795			790	813	148	87	88	29.4									
1760 x 1750	26.8	59.7	59.7	13.9	12.9	72.6	.46	60	2.0	803	803	752			786	803	147	90	92	35.6									
1691 x 1753	22.0	56.5	56.5	13.3	12.2	72.8	.43	58	2.0	801	800	834			705	801	148	73	82	33.7									
1734 x 1750	32.9	58.7	58.7	13.4	12.5	74.6	.51	60	2.0	749	800	784			778	800	146	85	87	24.1									
1750 x 1753	12550	24.1	58.0	13.3	12.1	74.1	.43	60	1.5	764	786	750			767	786	148	85	88	29.0									
1750 x 1753	12549	33.7	58.5	13.6	12.4	72.5	.43	60	2.0	783	741	683			736	783	146	82	87	33.0									

Average  
Range

26.7 58.0 13.9 12.9 73.1 .44 60 1.9 813 784 797 831 147 85 89  
20.0 3.2 2.1 2.1 4.4 .14 5 0.5 225 239 148 122 2 17 11



## UNIFORM REGIONAL NURSERY

A number of varieties and selections from hybrids tested during recent years represent some of the newer material of plant breeders. Twenty-six wheats from the Uniform Regional Nursery have been tested in duplicate for their chemical, milling, and baking properties. Grain from eight stations was composited from the Eastern composite and grain from five dry land stations made up the Western composite. The grain from three irrigated stations was not included or tested. The results of the quality tests for the Eastern and Western composites and the average of both composites are shown in table 5. Eleven of the strains have been included in the nursery two years and five of the strains three years.

This discussion of the 1946 results is based on the average of the Eastern and Western composites. The test weight of the samples was very good with a number of the strains averaging above 62 pounds. These were Pilot x Mida 1953, Thatcher x Supreza II-39-27, and Hope x Timstein II-39-44. A number of the wheats also averaged high in wheat protein. Those averaging 15.4 percent or higher were Regent x Mida, Hope x Timstein II-39-42, II-39-44 and II-39-46, 2809 x 2822 Ns. 3129, and 2809-2822 x Premier Ns. 3150. The Hope x Timstein strains as a group averaged uniformly high in protein. The flour yields varied over a wide range. A number of the strains yielded a high percentage of flour, some exceeding others with higher test weights. The better strains in flour yield were Mercury x Thatcher II-36-67, Thatcher x Supreza II-39-27, 2822 x Premier Ns. 3120 and 2809-2822 x Premier Ns. 3150. There was some variation in the milling characteristics among the strains. A number of the wheats were much harder than Thatcher and required extra reductions in the mill for the production of flour. These strains were Pilot x Merit 1898, Regent x Pilot 1953, Hope x Timstein II-39-42, and II-39-44, 2744 x 2809 Ns. 3175, and Merit x Pilot 1969. Hope x Timstein II-39-42 had the hardest grain of the strains compared. It milled with difficulty needing more reductions than any of the other wheats studied.

Most of the other strains were satisfactory in milling quality with a number of the wheats outstandingly good. Those showing excellent milling characteristics were Redman, 2822 x Premier Ns. 3120 and 2809 x 2822 Ns. 3129. The pearling index values were highest for Thatcher x Supreza II-39-27, 2822 x Premier, 2809 x 2822 Ns. 3129 and 2809-2822 x Premier Ns. 3150, suggestive of softer textured grain than that of Thatcher

The flour ash content was generally high with only two wheat averaging in the desired lower range. These were Pilot x Mida 1953 and Pilot x 1514 2014.

There was a wide range in baking quality with marked differences among the wheats in loaf volume. More than half of the samples had loaf volumes higher than 900 cc. Six of the strains having the highest loaf volumes were Regent x Mida 1843, 2822 x Premier Ns. 3120, Mida x Cadet 1752, 1449 x Pilot 2088, Regent x Pilot 1952 and Mida x Cadet 1831. The latter had averaged highest in the 1945 tests. Those with the lowest loaf volumes were the two Hope x Timstein strains II-39-42 and II-39-44 which also averaged lowest in crumb color and grain texture among the wheats compared. Redman, Hope x Timstein II-39-46, and 2744 x 2809 Ns. 3190



averaged highest among the 26 wheats in crumb color and 2822 x Premier Ns. 3120, 2809-2822 x Premier Ns. 3150 and 2744 x 2809 Ns. 3175 were best in grain texture. The water absorption of the flour varied over a range of 6.0 percent. Those highest in water absorption were Pilot x Merit 1898, Thatcher x W-38-Hope, Mercury x Thatcher, 2744 x 2809 Ns. 3190 and Merit x Pilot 1860. Pilot x Merit 1898 had the longest dough mixing time and Thatcher x Supreza and Hope x Timstein II-39-42 the shortest.

The response to oxidizing agents or the tolerance to yeast foods (which are extensively used by the commercial baker) varied among the 26 varieties and strains compared. Thatcher x Supreza II-39-27, Hope x Timstein II-39-42, 2809-2822 x Premier Ns. 3150, and Merit x Pilot 1860 required about twice the amount of bromate as Thatcher for optimum bread. Those samples needing the smallest amounts of oxidizing agents (about half of that required for Thatcher) were Pilot x Mida 1953 and Pilot x 1514 2014 and 2744 x 2809 Ns. 3190.

Mida x Cadet, 1831, has been the highest yielding wheat in the Uniform Regional Nursery for the 2-year period 1945 and 1946. It ranked highest in loaf volume by the optimum bake in 1945 but was sixth in 1946 among the wheats compared. The milling properties were satisfactory and the flour yield good. The ash content of the flour was medium and the water absorption of the flour high. It averaged about the same in crumb color and grain texture of bread as Thatcher.

Thatcher x W38-Hope, Wis. 242, was the second highest yielding wheat in the 1946 Uniform Regional Nursery. Its milling properties were satisfactory. The pearling index value of the grain suggest that it is perhaps slightly softer in texture than some of the varieties with which it was compared. It averaged higher in loaf volume (optimum bake), water absorption of flour, but was apparently the same as Thatcher in crumb color and grain texture. It was one of the lowest in protein content and averaged high in flour ash. Baking tests show that it responds sharply to increasing amounts of bromate indicating that it may have a greater tolerance to fermentation than many other varieties.

Pilot x Mida, 1953, which was the third highest yielding wheat in 1946 was also the best with respect to test weight. It was similar to Thatcher in milling quality. It averaged lower in protein content and flour ash than Thatcher but was equal to Thatcher in water absorption and grain texture of bread. N. 1953 also had good crumbcolor but ranked 22nd in optimum loaf volume among the 26 varieties.

Pilot x 1514, 2014, averaged higher than Thatcher in acre yield and test weight per bushel. It is approximately equal to Thatcher in loaf volume by the optimum bake and grain texture, has a lower flour ash, flour yield and protein content and the same water absorption in the flour. The flour is granular and similar in this respect to Thatcher.

Hope x Timstein, II-39-46, averaged much better in quality than either of the other two Hope x Timstein strains studied. It was also higher in acre yield, ranking sixth and was the highest in protein content of the 26 wheats compared. It ranked 11th in optimum loaf volume in comparison with the other wheats and averaged high in crumb

color and grain texture. It milled satisfactory and the pearling index values suggest that it is somewhat softer textured grain than Thatcher.

2744 x 2809, Ns. 3175, which ranked first for yield in 1945 but 20th in 1946, appears to be similar in most respects to Thatcher. The yield of flour was satisfactory but the grain handles with some difficulty requiring more reductions in the mill than Thatcher. It ranks 10th in optimum loaf volume of the wheats compared, and exceeds Thatcher in crumb color of bread. The dough properties of Ns. 3175 appear to be satisfactory. It required a slightly longer dough mixing time but the same amounts of oxidizing agents as Thatcher for optimum bread.

Table 5.--Yield, milling, baking, and chemical results on 26 wheats grown in the Uniform Regional Nursery for Eastern Composite, Western Composite, and averages of Eastern and Western Composites in 1946.

Eastern Composite

Variety or Cross	C.I. No.	Acres Yield	Test Wt.	Protein		Flour		Ab- sorption	Mix- ing time	Baking Methods and Loaf Volume					Wt. of loaf	Crumb color	Grain Tex- ture	Pearling Index value	
				Wheat	Flour	Yield	Ash			Milligrams of Bionate									
										0	1	2	3	4					best
		Bu.	Lbs.	Pct.	Pct.	Pct.	Pct.	Pct.	Min.	Cc.	Cc.	Cc.	Cc.	Cc.	Cc.	Score	Score	Pct.	
Regent x Mida	12430	26.5	60.7	15.1	14.5	74.9	.56	64	2.0	939	939	901			910	143	87	38	28.5
2822 x Premier	12436	27.5	60.8	14.3	13.6	77.1	.49	64	2.0	916	931	947			935	149	83	92	30.8
1449 x Pilot	12491	27.2	61.7	14.2	13.4	74.1	.45	63	2.0	921	925	956			914	146	85	88	29.2
Merit x Pilot	12355	29.9	60.5	13.9	13.2	72.2	.55	67	2.0	973	916	981			890	150	88	93	21.6
Mida x Cadet	12321	29.5	60.4	13.8	13.3	75.1	.53	64	2.0	806	903	889			868	150	85	90	27.6
Rescue	12435	19.3	58.1	13.8	13.3	72.3	.45	63	2.0	813	902	862			859	149	73	90	27.4
Redman	12496	26.2	59.0	14.5	14.1	74.0	.48	64	2.0	769	899	998			855	150	87	90	28.6
Mida x Cadet	12363	30.4	60.1	13.9	13.4	74.7	.50	66	2.0	891	994	885			890	150	88	90	26.6
Regent x Pilot	12475	26.7	60.1	13.9	13.2	72.4	.57	64	2.0	881	889	942			871	147	82	87	24.3
2744 x 2809	12440	29.3	61.1	14.7	14.1	73.6	.43	64	2.0	830	888	882			867	148	88	95	27.3
Hope x Timstein	12483	30.4	61.2	15.5	14.7	74.1	.43	64	2.0	879	836	850			872	148	92	90	28.8
1556 x 1563	12431	28.8	58.9	14.0	12.9	73.4	.47	65	2.0	809	805	876			857	149	85	92	27.2
Pilot x 1514	12476	30.1	61.3	14.0	12.9	72.9	.45	64	2.0	879	843	801			843	147	82	90	25.6
Pilot x Merit	12490	28.9	60.4	13.6	12.8	73.7	.49	64	2.5	781	879	836			832	148	73	90	24.0
2809 - 2822 x Prem.	12438	26.5	61.3	14.9	14.2	76.0	.54	64	2.0	818	839	376		758	844	150	82	92	31.1
Merc. x Thatcher	12357	29.5	60.2	14.2	13.4	76.1	.52	68	2.5	836	874	804			838	150	87	92	25.6
2744 x 2809	12489	31.7	60.5	14.5	13.9	74.5	.50	66	2.5	945	859	839			848	150	93	92	26.9
Thatcher	10003	25.5	59.6	14.2	13.5	74.4	.51	63	2.0	818	859	836			838	148	82	90	24.3
Thatcher x W-36-Hope	12484	34.3	60.7	13.4	12.2	74.1	.53	66	2.5	812	859	818			830	150	83	90	27.8
Pilot x Merit	12442	30.1	60.0	13.9	13.2	72.6	.49	67	2.5	842	854	784			827	148	85	92	21.6
2809 x 2822	12437	27.9	58.8	15.3	14.4	75.7	.48	63	1.5	772	853	833			819	149	82	90	32.2
Marquis	3641	24.1	60.0	13.3	12.6	74.1	.52	64	2.0	784	842	815			814	149	37	92	26.2
Pilot x Mida	12445	31.7	62.8	13.6	12.6	74.2	.45	64	2.0	812	839	795			815	146	82	90	25.8
Thatcher x Scarpiza	12485	32.2	62.9	14.4	13.5	77.2	.44	63	1.5	803	821	818			814	150	88	92	31.0
Hope x Timstein	12487	30.4	62.8	15.3	14.3	72.1	.53	65	2.0	723	726	710			720	154	75	80	26.2
Hope x Timstein	12486	26.5	60.8	15.6	14.6	73.2	.53	63	1.5	582	613	609			603	153	68	70	26.1
Average	28.5	60.6	14.3	13.5	74.2	.50	64	2.0		855	842				839	149	84	90	
Range	15.0	4.8	2.3	2.5	5.1	.14	.5	1.0		113	321				311	321	25	25	

1/ From the Madison, St. Paul, Waseca, Morris, Crookston, Langdon, Fargo, and Brookings stations.



Table 5.--Continued

Western Composite

Variety or Cross	C. I. No.	Acre Yield	Test Wt.	Protein		Flour		Ab- sorp- tion	Mix- ing time	Baking Methods and Loaf Volume					Wt. of loaf	Crumb color	Grain Tex- ture	Pearling Index value	
				Wheat	Flour	Yield	Ash			0	1	2	3	4					Opti- mum
		Bu.	Lbs.	Pct.	Pct.	Pct.	Pct.	Pct.	Min.	Cc.	Cc.	Cc.	Cc.	Cc.	Gm.	Score	Score	Pct.	
Regent x Pilot	12475	20.0	50.7	15.4	14.3	70.0	.47	67	2.5	907	950	221	919	907	154	83	88	25.6	
Thatcher x W-38-Hope	12494	21.1	57.0	15.1	14.3	72.7	.43	67	2.5	865	986	903	918	926	152	80	90	30.6	
Mida x Cadet	12321	21.6	59.2	14.7	14.2	74.2	.47	66	2.0	922	971	934	942	971	152	82	88	28.3	
2822 x Premier	12436	20.8	59.4	15.3	14.6	77.2	.43	65	1.5	859	971	797	703	971	149	85	92	34.5	
Pilot x Merit	12490	21.9	59.0	15.1	14.0	73.7	.47	67	2.5	931	963	886	920	963	153	87	90	27.1	
Mida x Cadet	12363	23.1	59.1	15.0	14.2	74.0	.46	65	2.0	900	965	902	922	965	150	78	88	27.9	
Regent x Mida	12430	19.7	60.5	16.0	15.5	74.9	.43	66	2.0	876	962	893	912	962	152	87	87	32.4	
Pilot x Merit	12442	21.0	58.9	15.7	14.8	73.4	.51	69	3.0	948	956	879	928	956	153	85	88	26.1	
2744 x 2809	12440	19.8	59.3	15.5	14.5	73.5	.49	66	2.5	905	956	953	905	956	153	87	88	28.2	
Hope x Timstein	12493	22.6	58.9	15.8	15.1	73.0	.47	68	2.0	845	956	885	895	956	152	92	92	34.7	
1449 x Pilot	12491	21.1	60.2	15.2	14.2	72.3	.43	65	2.0	916	953	862	917	953	151	78	88	32.4	
Merit x Thatcher	12357	20.4	58.8	15.3	14.6	74.9	.49	68	2.5	859	948	873	893	948	153	87	87	28.4	
2809 - 2822 x Prem.	12438	21.7	60.2	15.6	15.1	76.3	.51	66	1.5	765	943	862	864	943	151	88	93	34.0	
Thatcher	10003	22.5	59.0	15.7	15.1	75.3	.47	66	2.0	931	939	905	925	939	151	78	92	31.2	
1556 x 1563	12431	22.1	58.6	15.1	14.1	72.7	.41	67	2.0	928	937	901	922	937	152	80	90	33.7	
Rescue	12435	19.6	59.8	15.2	14.5	72.8	.45	63	2.0	903	937	903	916	937	150	80	92	33.2	
2809 x 2822	12437	20.1	57.5	15.6	14.7	74.5	.43	65	1.5	783	934	853	857	934	152	85	88	32.5	
Merit x Pilot	12355	22.9	58.4	15.8	15.1	72.4	.55	67	2.0	922	931	870	903	931	152	85	87	24.5	
Marquis	3641	20.4	60.0	15.5	14.7	73.7	.44	65	2.0	914	928	890	915	928	150	88	90	31.0	
Redman	12436	19.4	58.0	15.2	14.6	72.9	.45	65	2.0	850	928	874	884	928	152	92	90	32.1	
Pilot x Mida	12445	22.7	61.9	14.8	13.7	73.3	.39	66	2.0	916	875	824	872	916	155	92	90	29.6	
Pilot x 1514	12476	22.3	60.1	15.2	13.9	70.5	.40	66	2.0	890	899	827	875	899	153	85	88	29.0	
2744 x 2809	12499	20.3	59.3	14.8	14.1	73.0	.47	67	2.5	871	851	800	841	871	153	90	85	29.0	
Thatcher x Surpiza	12495	18.3	61.2	15.9	15.0	75.6	.45	60	1.0	803	803	865	831	865	148	83	88	32.4	
Hope x Timstein	12497	22.0	61.7	15.6	14.6	72.2	.50	66	1.5	643	741	668	684	741	152	72	77	29.3	
Hope x Timstein	12486	18.1	59.8	15.9	15.2	73.1	.49	60	1.0	618	618	630	651	630	150	77	77	32.0	

Average  
Range

21.0 59.4 15.4 14.3 73.4 .46 66 2.0 886 924 152 84 83

3.7 4.9 1.3 1.8 7.2 .16 09 1.0 291 307 7 20 15

1/ From the Dickinson, Havre, Moccasin, Alliance and Akron Stations.

Table 5--Continued

## Average of Eastern and Western Composite

Variety or Cross	State or N. No.	Acre Yield	Test Weight	Protein		Flour		Ab- sorp- tion	Baking Methods and Loaf Volume			Average		Pearling	
				Wheat	Flour	Yield	Ash		No. 6 Cc.	Aver- age Cc.	Opt- imum Cc.	Wt. of Loaf	Crumb Color		Grain Texture
Regent x Mida	1843	23.1	60.6	15.6	15.0	74.9	.52	65	926	911	951	150	87	88	30.1
2822 x Premier	3120	24.2	60.1	14.8	14.1	77.2	.46	65	951	887	951	149	84	92	32.7
Mida x Cadet	1752	25.6	59.8	14.3	13.8	74.7	.50	65	940	905	940	151	84	89	28.0
1449 x Pilot	2088	24.2	61.0	14.7	13.8	73.2	.44	64	939	916	939	149	82	88	30.8
Regent x Pilot	1952	23.4	59.4	14.7	13.8	71.2	.52	66	916	895	938	151	83	88	25.0
Mida x Cadet	1831	26.8	59.6	14.5	13.8	74.4	.48	66	928	906	930	150	83	89	27.3
Pilot x Merit	1969	25.4	59.7	14.4	13.4	73.7	.48	66	924	890	924	151	83	90	25.3
Merit x Pilot	1860	26.4	59.5	14.9	14.2	72.3	.55	67	898	893	923	151	87	90	23.1
Thatcher x W-38-Hope-Wis.	242	27.7	58.9	14.3	13.3	73.4	.51	67	923	874	923	151	82	90	29.2
2744 x 2809	3175	24.5	60.2	15.1	14.3	73.6	.49	65	922	886	922	151	88	92	27.3
Hope x Timstein	II-39-46	26.5	60.1	15.7	14.9	73.6	.48	65	921	884	921	150	92	91	31.8
Rescue	SC4188	19.5	59.0	14.5	13.9	72.6	.45	63	920	888	920	150	79	91	30.7
Redman		22.8	58.5	14.9	14.4	73.5	.47	65	914	870	914	151	90	90	30.4
1556 x 1563	1840	25.5	58.8	14.5	13.5	73.1	.44	66	911	890	911	151	83	91	30.5
Mercury x Thatcher	II-38-67	25.0	59.5	14.8	14.0	75.5	.51	68	911	866	911	152	87	90	27.0
2809-2822 x Premier	3150	24.1	60.8	15.4	14.7	76.2	.53	65	881	854	910	151	85	93	32.0
Pilot x Merit	1898	25.6	59.5	14.8	14.0	73.0	.50	68	899	878	905	151	85	90	23.0
Thatcher		24.0	59.3	15.0	14.3	73.9	.49	65	899	892	899	150	80	91	27.8
2809 x 2822	3129	24.0	58.2	15.5	14.6	75.1	.46	64	894	838	894	151	84	89	32.0
Pilot x 1514	2014	26.2	60.7	14.6	13.4	71.7	.43	65	874	859	889	150	84	89	27.0
Marquis		22.3	60.0	14.4	13.7	73.4	.48	65	885	864	885	150	88	91	28.0
Pilot x Mida	1953	27.2	62.3	14.2	13.2	73.8	.42	65	857	844	878	151	87	90	27.7
2744 x 2809	3190	26.0	59.9	14.7	14.0	73.8	.49	67	855	845	865	152	92	89	28.0
Thatcher x Supriya	II-39-27	25.3	62.1	15.2	14.3	76.4	.45	62	803	823	843	149	82	90	31.7
Hope x Timstein	II-39-44	26.2	62.3	15.5	14.5	72.2	.52	66	732	702	734	153	74	79	27.8
Hope x Timstein	II-39-42	22.3	60.3	15.8	14.9	73.2	.51	62	600	627	649	152	73	74	29.1



Table 6.--Yield, milling, baking and chemical results on hard red spring wheats grown in North Dakota and Montana Intra-State Nurseries composited from stations indicated, 1916 crop.

1/

N. Dak. Interstate Nursery

Variety or Cross	C. I. No.	Acre Yield Bu.	Test Wt. Lbs.	Protein		Flour		Ab- sorp- tion time	Mix- ing time Min.	Baking Methods and Loaf Volume							Wt. of loaf Gram	Crumb color Score	Grain Tex- ture Score	Pearling Index value Pct.	
				Wheat	Flour	Yield	Ash			Milling				Opti- mum Cc.	3 best Cc.	4 best Cc.					3 best Cc.
										0	1	2	3								
Regent x 1581	12446	25.1	60.5	14.9	14.5	77.1	.55	67	2.0	862	962	943		922	962	943	150	78	90	28.6	
Newhatch		28.7	59.7	15.3	15.0	76.1	.46	66	2.5	824	945	900		890	945	900	148	77	90	29.3	
Regent x Pilot		29.1	59.8	14.6	13.9	74.3	.49	67	2.0	874	934	911		906	934	911	149	85	90	30.0	
9.21.2.16		27.4	61.0	15.6	14.9	75.7	.50	67	2.0	847	919	865		877	919	865	151	87	88	28.0	
"Elken"		27.3	61.5	15.0	14.3	76.4	.48	69	2.0	919	855	824		866	919	855	153	93	90	29.9	
Pilot x Merit	12493	30.0	60.8	14.9	13.9	74.7	.50	69	2.5	897	911	845		884	911	845	152	88	88	23.3	
1750 x 1753	12495	26.9	61.5	15.1	13.7	73.9	.47	68	2.0	871	908	800		860	908	800	153	90	90	25.5	
1552 x Mida	12482	29.2	61.7	13.7	12.7	76.1	.40	66	2.0	821	905	871		866	905	871	148	82	87	29.6	
Merit x Thatcher	12494	28.8	60.2	14.8	14.0	73.9	.52	70	2.5	865	901	842		869	901	842	152	83	90	22.5	
1 3.32		34.0	61.1	14.4	13.6	73.2	.52	70	2.5	778	901	865		848	901	865	152	77	88	26.2	
Regent x 1315		28.8	61.5	15.1	14.2	75.3	.46	66	2.0	894	891	815		867	894	815	150	87	90	31.0	
1552 x Mida		28.5	61.2	14.6	13.5	77.4	.44	66	2.0	909	839	862		953	839	862	150	90	90	31.3	
Spinkcota		33.1	62.5	15.2	15.6	74.2	.51	62	1.5		819	882	879		860	882	150	85	90	36.6	
9.21.9	12489	29.1	60.5	15.0	14.1	76.2	.53	63	2.0	821	881	821		841	881	821	152	87	93	26.7	
1615 x Pilot		26.9	60.0	14.7	13.6	71.9	.39	63	2.5	879	865	750		831	879	750	151	83	85	26.1	
"Zabeck"		28.7	61.4	14.4	13.8	78.2	.55	66	2.5	848	876	812		845	876	812	151	85	92	28.3	
Pilot x Premier		28.6	61.2	14.0	13.0	75.8	.43	67	2.0	842	876	824		847	876	824	151	93	92	27.4	
1750 x 1753		27.0	61.3	14.8	13.7	73.0	.43	66	2.0	836	859	800		832	859	800	149	92	90	27.2	
C.K.H. x Mercury		30.3	60.8	14.1	13.2	78.6	.40	67	2.0	759	859	812		813	859	812	150	77	87	25.0	
1511 x 1248		29.9	61.4	14.2	13.5	77.8	.50	65	2.0	775	856	824		818	856	824	150	70	87	31.2	
1691 x 1756	12492	30.4	62.1	14.3	13.5	76.2	.41	67	2.0	853	853	795		834	853	795	150	88	93	28.2	
9.21.3	12479	31.2	60.4	15.0	14.2	76.3	.51	64	2.0	789	845	827		820	845	827	147	87	90	25.8	
Merc. x K.H.	12483	32.3	62.2	14.8	13.7	76.3	.46	63	2.0	818	842	783		814	842	783	151	82	88	24.7	
9.21.1		31.1	61.5	15.0	14.1	73.3	.52	63	2.0	809	824	772		802	824	772	154	83	92	29.6	
04.5.7		28.0	60.4	15.4	14.7	77.1	.52	63	2.0	729	810	806		782	810	806	150	85	90	24.9	
04.2.1		29.6	61.0	15.0	14.3	77.3	.49	64	2.0		789	789	784		787	789	147	88	95	24.5	
Average		29.2	61.1	14.8	14.0	76.1	.48	67	2.1		876	832		847	882		150	85	90		
Range		8.9	2.8	2.5	2.9	7.3	.15	8	1.0		173	193		140	173		7	16	10		

1/ Fargo, Langdon and Dickinson



Table 6,--Continued

Mont. Intra State Nurseries

1/

Variety or Cross	C. I. No.	Acre Yield	Test Wt.	Protein		Flour		Ab- sorp- tion	Mix- ing time	Baking Methods and Loaf Volume							Wt. of loaf	Crumb color	Grain Tex- ture	Pearling Index value
				Wheat	Flour	Yield	Ash			Milligrams of Bromate				Aver.						
										Pct.	Pct.	Pct.	Pct.	0	1	2	3	4	best	3
Pilot	11945	21.7	56.6	15.8	15.1	70.6	.45	67	3.0	945	974	392	937	974	974	148	80	83	27.1	
N1564 x Pilot		20.0	55.5	15.5	14.6	68.9	.45	64	2.0	928	945	871	915	945	945	143	85	87	20.5	
Regent x N1582	12446	20.6	58.4	15.0	14.4	72.5	.45	66	2.5	908	940	931	926	940	926	149	83	88	29.1	
Thatcher	10003	22.0	57.5	16.1	15.4	70.8	.46	65	2.5	931	939	931	934	939	939	150	82	90	28.9	
Pilot x Merit		23.3	58.2	15.8	14.9	73.4	.40	67	3.0	905	928	911	915	928	915	150	82	88	27.9	
C.H.F. x Renown		17.8	57.7	15.4	14.4	73.6	.47	66	3.5	915	893	850	883	916	883	149	78	87	24.9	
Pilot x N1315		21.7	58.0	15.1	14.5	72.7	.40	66	2.5	830	911	893	875	911	875	153	82	87	31.5	
Ceres	6900	19.7	58.7	15.4	14.3	71.4	.43	67	2.5	894	908	893	900	903	900	152	82	90	26.4	
Regent x N1315		21.6	58.8	15.0	15.1	73.1	.36	63	2.0	903	903	905	894	903	894	148	82	90	32.5	
Merit x Pilot	12493	20.0	57.3	15.9	15.1	71.6	.47	65	2.5	885	939	859	881	899	881	143	92	87	24.4	
Regent x N1315		22.6	59.1	16.1	15.0	71.1	.39	65	2.0	897	853	821	857	897	857	150	83	87	32.0	
N1585 x Cadot		23.5	60.8	15.3	14.7	72.9	.45	66	2.5	896	886	853	873	896	873	143	77	87	29.5	
Rel. Hope x H44-Ceres		19.9	58.3	15.2	14.6	71.0	.50	63	2.5	875	892	833	867	892	867	153	78	87	25.4	
Pilot x Merit		22.7	58.5	15.2	14.1	71.7	.44	66	2.5	836	847	824	852	847	852	150	80	87	27.0	
Rel. Hope x Pilot	12366	20.5	58.8	16.0	14.9	69.6	.43	65	2.5	885	833	807	842	885	842	149	80	87	26.9	
Pilot x Merit		23.7	58.8	14.6	13.7	72.0	.43	64	2.5	876	882	824	861	882	861	149	87	87	27.5	
Merit x N1614		19.1	58.3	15.3	14.4	70.3	.44	67	2.0	876	868	836	860	876	860	154	78	88	30.3	
Regent x N1315		23.4	56.7	14.0	13.3	72.9	.45	63	2.0	836	856	795	829	856	829	149	80	88	29.2	
N1449 x Pilot		21.0	58.7	15.6	14.3	69.5	.43	63	2.5	847	854	778	826	854	826	153	73	85	23.8	
N1590 x Pilot		20.2	59.1	15.1	14.5	73.5	.49	63	2.5	795	853	806	813	853	813	153	72	85	26.1	
Pilot x N1315		23.0	56.8	14.8	14.0	71.7	.41	64	2.0	842	851	830	841	851	841	152	87	90	28.8	
Pilot x N1315		21.1	57.6	14.5	13.7	70.9	.39	66	2.5	843	845	827	840	848	840	152	82	92	29.0	
Pilot x N1315		21.7	58.1	14.4	13.6	70.5	.42	64	2.5	813	827	761	802	827	802	150	90	90	28.5	
N1449 x Pilot		20.3	58.8	14.9	14.2	71.9	.49	63	2.0	824	752	733	771	824	771	144	85	88	25.1	
Mida x N1315		20.3	58.9	14.1	13.3	73.0	.47	65	2.0	795	806	775	792	806	792	151	83	90	30.4	
Average		21.2	58.2	15.2	14.4	71.6	.44	66	2.4	874	854		864	886		150	82	88		
Range			5.3	2.1	2.1	4.7	.15	5	1.5	193	236			163		10	20	9		

1/ Moccasin and Havre

Table 7.--Yield, milling, baking, and chemical results on hard red spring wheats grown in the station nurseries at Madison, Wis., and Brookings, S. Dak., in 1946.

Madison, Wis. (Nur.)

Variety or Cross	C. I. No.	Acro Yield Bu.	Test Wt. Lbs.	Protein		Flour		Ab- sorp- tion Pct.	Mix- ing time Min.	Baking Methods and Loaf Volume								Crumb color Score	Grain Tex- ture Score	Pearling Index value Pct.
				Wheat	Flour	Yield	Ash			Milligrams of Branate										
										Aver.										
										3				Opti- mum						
										0	1	2	3	4	Cc.	Cc.	Cc.			
Thatcher x W30-Hope		24.1	50.7	13.0	12.7	74.2	.52	66	2.5	350	762	704			335	362	152	90	83	28.9
Thatcher x W30-Hope		24.0	61.1	13.6	12.7	74.0	.50	67	3.0	303	752	772			795	912	152	85	88	20.3
Thatcher	10003	18.0	50.5	13.4	12.7	73.1	.57	65	2.5	798	769	752			790	798	152	73	88	23.0
Thatcher x W30-Hope		23.5	61.7	13.5	12.6	73.9	.50	64	2.5	766	798	753			771	793	150	83	92	26.1
Thatcher x W30-Hope		24.4	50.7	12.9	12.0	72.5	.49	65	3.0	723	769	755			749	769	152	87	85	26.8
Thatcher - W30 x Ill. 1-Hope		27.7	61.1	12.4	11.1	74.0	.49	64	2.5	761	732	738			744	751	151	88	87	27.5
Henry	12265	26.1	61.2	12.4	11.3	74.7	.51	63	2.0	752	752	721			742	752	152	73	82	31.2
Thatcher x W30-Hope		27.5	61.3	12.3	11.4	73.6	.48	64	2.5	750	732	704			729	750	150	87	88	25.6
Thatcher x W30-Hope		26.2	61.1	12.0	11.1	73.3	.46	64	2.0	739	680	640			692	733	152	82	85	26.6
Thatcher x W30-Hope		25.4	61.1	12.8	11.0	73.1	.55	65	3.5	735	712	674			706	735	150	80	82	25.1
Thatcher x W30-Hope	12404	25.6	61.3	12.1	10.8	73.4	.51	67	3.5	726	704	660			697	726	152	35	95	26.8
Average		24.3	60.1	12.0	11.0	73.6	.52	65	2.7	765	753	723			743	773	151	84	87	
Range		9.7	3.0	1.8	1.9	2.2	.12	.4	1.5	136	182	144			153	136	2	17	10	

Brookings, S. D. (Nur.)

Regent x 1932	12446	21.6	53.4	15.0	14.4	74.3	.54	64	2.0	959	1018	960	979	1013	147	77	87	30.2
H.R.R. x Mercury		20.9	62.3	15.9	15.1	76.5	.50	64	1.5	992	940	920	920	940	143	93	92	28.5
1511 x 1249		27.4	59.0	14.7	13.8	75.1	.48	64	2.5	894	937	854	895	927	146	73	88	33.5
1615 x Pilot		26.5	59.1	14.3	13.7	73.2	.53	67	2.5	835	931	845	837	931	149	83	83	27.8
Pilot x Merit	12493	25.9	60.4	14.5	13.7	75.1	.50	66	2.5	873	925	879	892	925	150	90	88	24.5
Triunfo x Thatcher		25.9	60.7	15.6	14.5	73.8	.54	60	1.5	806	916	873	892	916	146	83	88	35.2
H.R.R. x Mercury	12499	20.3	61.4	14.5	13.7	73.5	.54	64	2.5	805	914	845	831	914	150	78	90	32.9
Pilot		27.5	60.5	14.5	13.7	76.3	.52	64	2.0	901	905	813	873	905	143	80	87	30.4
1750 x 1753	12495	26.5	61.8	14.3	13.2	72.8	.51	65	2.5	902	903	827	877	903	150	88	87	27.2
Thatcher <sup>3</sup> x Triunfo	12498	24.3	61.0	15.5	15.0	76.0	.54	64	1.5	845	859	809	864	911	147	78	87	31.6
1750 x 1753		23.6	62.4	15.0	14.4	75.1	.54	64	2.0	868	883	801	852	883	143	80	87	29.3
Merit <sup>2</sup> x Thatcher	12494	26.6	60.0	14.1	13.3	74.7	.55	67	2.5	891	832	839	871	891	143	83	92	23.7
Triunfo x Thatcher		19.5	61.0	15.2	14.5	72.2	.54	62	1.5	798	839	874	837	874	150	75	87	37.0
Thatcher <sup>2</sup> x Triunfo		24.3	60.5	15.6	14.7	77.1	.57	63	1.5	839	842	856	846	894	146	78	90	28.5
Thatcher <sup>3</sup> x Triunfo	12497	25.3	62.0	15.1	14.0	75.7	.57	60	1.5	749	793	792	780	793	147	82	85	38.6
Average		25.0	60.7	14.9	14.1	74.9	.53	64	2.0	871	900	858	876	910	148	81	88	
Range		8.8	4.0	1.8	1.9	4.9	.10	.7	1.0	210	220	168	140	220	4	20	7	



Table 7.--Continued.

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Variety or Cross	C. I. No.	Acre Yield	Test Wt.	Protein		Flour		Ab- sorp- tion	Mix- ing time	Baking Methods and Loaf Volume										Wt. of loaf	Crumb color	Grain Tex- ture	Pearling Index value						
				Bu.	Lbs.	Pct.	Pct.			Fct.	Fct.	Yield	Ash	Milligrams of Bronate.				Aver.						Opti- um	Cc.	Cc.	Cc.	Cc.	
														0	1	2	3	4	best										3
Pilot x Mida		23.3	61.0	15.1	14.5	75.1	.40	64	2.0	516	562	911	930	962	962	149	95	93	27.2										
Thatcher	10003	18.5	60.0	15.1	14.6	75.1	.40	67	2.5	934	960	893	931	960	960	150	80	90	25.6										
1750 x 1753		23.9	61.4	15.5	14.6	73.4	.42	69	2.5	892	940	931	921	940	940	151	90	92	24.6										
1691 x 1756	12541	27.1	61.4	15.0	14.0	74.4	.38	66	2.0	868	931	897	899	931	931	154	90	93	29.3										
Pilot x 1514		23.1	61.7	14.5	13.3	72.5	.40	68	2.5	919	925	859	901	925	925	153	80	93	24.7										
Regent x 1139.22		22.4	61.5	15.0	14.4	74.2	.43	64	2.0	871	925	901	899	925	925	151	82	93	27.3										
1568 x Merit		22.7	62.4	15.6	14.8	76.1	.43	63	2.0	920	922	922	921	922	922	152	87	92	25.2										
Rel. H. x H-44-Ceres		24.0	60.4	15.2	14.6	75.5	.45	65	2.5	737	916	897	867	916	916	150	77	83	22.9										
Mida	12008	22.4	61.3	15.1	14.3	74.8	.39	66	2.0	739	914	865	836	913	913	150	83	95	30.3										
Regent x 1315		22.1	61.5	16.1	15.0	72.8	.41	64	2.0	832	913	839	878	913	913	150	83	95	30.3										
1567 x Merit		19.5	60.0	15.0	14.2	73.8	.41	63	2.5	800	911	812	841	911	911	153	73	88	28.1										
Beart 1121 x 1581		24.1	59.8	14.4	13.6	74.0	.47	69	2.5	773	905	900	861	905	905	153	82	92	24.1										
Merit2 x Thatcher	12540	26.5	60.3	14.5	13.4	72.9	.44	68	3.0	739	889	859	846	889	889	152	80	93	20.5										
1563 x Merit		24.8	62.0	14.6	13.9	75.5	.41	64	2.5	876	879	839	865	879	879	152	65	85	25.2										
Pilot x 1535		24.6	60.0	13.7	12.9	72.4	.41	66	2.5	859	865	821	848	865	865	150	72	92	26.2										
1590 x Pilot		20.0	60.3	15.2	14.5	73.8	.48	69	2.0	695	842	836	791	842	842	153	75	92	22.4										
Average		23.1	61.0	15.0	14.2	74.1	.42	67	2.3	909	380		878	912	912	152	82	91											
Range		8.6	2.6	2.4	2.1	3.7	.10	5	1.0	113	150		140	120	120	5	23	10											



## U. S. D. A., NORTH DAKOTA AND MINNESOTA METHODS

The same composite flours of seven uniform plot varieties for the eastern and western sections were baked for the seventh year by different methods including those used by the North Dakota and Minnesota laboratories. The results from the U. S. D. A. laboratory using the North Dakota and Minnesota methods and the present U. S. D. A. methods are shown in table 8. The varieties are ranked in descending order of loaf volume for all the baking methods used, with the average rank and loaf volume of all seven methods included for comparative purposes.

The western composites averaged about two percent higher protein content than the eastern composites and as would be expected produced larger loaves except the 3-hour fermentation with the North Dakota method. This latter suggests that the 3-hour fermentation is too severe to bring out the full strength of the various varieties. With both the Minnesota and North Dakota methods the 2-hour fermentation gave the larger loaf volumes.

The relative ranking of the varieties is substantially the same regardless of the method used. There are some exceptions, however, indicating there is possibly still much to be accomplished in the way of better procedures or methods of testing.

## COMMERCIAL SAMPLES

As in past years a number of commercially grown wheat samples were obtained through the Grain Branch, Production and Marketing Administration for comparison with the varieties and strains produced in experimental plots. Eighteen such samples, representing a number of grades and types were obtained at Great Falls, Montana, and Minneapolis, and Duluth, Minnesota. The samples were composited by grade from 2289 cars of wheat grading No. 3 or better and represent the better grades of hard red spring wheats received at these markets. This is the eighth season such samples have been tested. The results are given in table 9.

These samples generally averaged lower in protein content than the experimental plots and nursery samples. Otherwise the milling, baking, and chemical results do not appear to be greatly different, especially when compared with samples having approximately the same protein content and test weight. The correlation coefficient for loaf volume and protein content also was low in comparison with 12 selected varieties and strains. The protein quality, however, was good as based on the loaf volumes adjusted to a 13.0 percent protein basis in comparison with varieties from experimental plots and nurseries.

Table 8.--Uniform Varieties, 1946, composited from Eastern and Western Stations, baked by 7 methods.

Variety	U.S.D.A. Methods					Minnesota Methods					North Dakota Methods					All 7	
	Milligrams of Bronate					Fermentation					Fermentation					Methods	
						2 hrs. Rank 3 hrs. Rank					2 hrs. Rank 3 hrs. Rank						
	0	1	2	Ave.	Opt. Rank	2 hrs. Rank	3 hrs. Rank	2 hrs. Rank	3 hrs. Rank	2 hrs. Rank	3 hrs. Rank	Ave.	Rank				
Eastern Composite																	
Cadet	865	931	856	884	931	2	714	3	714	2	898	3	891	1	840	1	
Regent	830	916	824	857	916	3	733	1	733	1	939	2	836	2	835	2	
Newhatch	905	903	830	879	905	4	621	5	621	4	942	1	827	3	815	3	
Rival	848	854	752	818	854	7	646	2	646	3	836	7	764	4	776	4	
Pilot	940	809	747	832	940	1	593	4	593	5	870	4	761	5	772	5	
Thatcher	832	815	767	825	832	5	592	6	592	6	853	6	753	6	762	6	
Mida	871	856	749	825	871	6	553	7	553	7	865	5	747	7	752	7	
Average	879	869	789	846	901		633	693	633		886	793	793		793		
Range	110	122	109	66	86		180	140	180		106	144	144		88		
Western Composite																	
Ceres	965	885	839	896	965	1	686	5	686	4	974	1	806	2	844	1	
Newhatch	928	933	856	906	933	5	665	1	665	5	959	2	744	5	842	2	
Thatcher	937	894	807	879	937	3	732	4	732	1	953	4	775	3	836	3	
Cadet	919	937	859	905	937	4	698	7	698	3	959	3	821	1	833	4	
Pilot	940	876	792	869	940	2	715	2	715	2	937	5	716	7	824	5	
Marquis	905	870	766	847	905	6	660	3	660	6	919	6	746	4	804	6	
Mida	885	839	792	839	885	7	640	6	640	7	876	7	729	6	782	7	
Average	926	891	816	877	929		685	746	685		940	763	763		824		
Range	80	93	93	59	80		92	172	92		98	103	103		62		
Average of Eastern & Western Composite																	
Cadet	892	934	858	895	934	2	706	4	706	1	929	2	856	1	837	1	
Newhatch	917	918	843	893	918	3	643	1	643	4	951	1	786	2	829	2	
Thatcher	915	855	737	852	915	4	662	3	662	2	903	4	767	3	799	3	
Pilot	940	843	770	851	940	1	657	2	657	3	904	3	740	4	798	4	
Mida	878	843	771	832	878	5	599	5	599	5	871	5	733	5	768	5	
Average	908	880	806	865	917		653	707	653		912	777	777		806		
Range	62	91	86	63	62		107	77	107		80	118	118		69		



## CORRELATION AND REGRESSIONS

Correlation coefficients ( $r$ ) for loaf volume and flour protein content of 12 varieties and strains and also the commercial grade samples have been calculated and are presented in table 10. Also indicated in this table is the slope of the regression line or the cubic centimeter change in loaf volume for each 1.0 percent of protein ( $b_1$ ), the average protein content of the flour and the loaf volumes of the bread, and the loaf volumes adjusted to a 13.0 percent protein basis by the means of the regression equation. The plotted regression lines for each variety and the commercial samples are shown in figures 1 and 2.

The figures show that the relation between loaf volume and protein content is generally linear. These results are in accordance with the last two years' (1944 and 1945) where, with a few exceptions the points fell on or very close to the calculated regression lines. Most of the correlation coefficients for loaf volume and flour protein content are high. The highest coefficients are for Redman, Regent, Rival, Merit x Pilot, N. N. 1764 and Pilot x Mida, N. N. 1756. Among the varieties that were highest last season are Regent, Pilot x Mida, N. N. 1756 and Merit x Pilot N. N. 1764. The wheats having the lowest coefficients this season are Rescue, Henry, Mida, Newthatch, and the commercial grades. It should be noted that the number of samples of each variety is rather small for a study of this kind. This fact should be considered in evaluating the results.

One of the important results of this study and of interest are the differences in the level and particularly in the slope of the regression lines for the different varieties. The regression lines for the varieties and strains (4 varieties grouped together) have been included in separate graphs in figures 1 and 2 with the regression line for Thatcher repeated in each graph as a standard of comparison.

The regression lines (figure 1 graph 1) for Newthatch and Mida are about the same in slope and level but both are slightly lower as contrasted with the slope and level of the line for Thatcher. The slope of the line for Rival is somewhat greater than the slope of the lines for the other varieties compared in this graph. The change in loaf volume for each one percent of protein for Rival is 64.3 cc. It is the highest in this respect among the varieties compared in this and 1 last season. The slope and level of the regression lines (figure 1 graph 2) for Regent, Henry, and Pilot are much alike and average generally higher than the regression line for Thatcher. The loaf volumes of Regent, Henry, and Pilot adjusted to a 13.0 percent protein basis according to the regression equation average high. Only Rescue is higher in loaf volume by the same comparison of the varieties shown in figures 1 and 2.



The regression lines for a number of the new and more promising strains are shown in the two graphs in figure 2. The slope of the lines for Rescue, Redman, and Pilot x Mida 1756 (figure 2 graph 3) compares favorably with the slope of the line for Thatcher. There is some difference in the level of the lines, with Rescue higher than Redman, both exceeding Thatcher, and Pilot x Mida 1756 lower than Thatcher. Rescue and Redman have the smallest change in loaf volume for each one percent of protein of the twelve varieties and strains compared in these figures. The slope of the line for Cadet (figure 2 graph 4) compares favorably with the slope of the line for Thatcher with Mida x Pilot 1764 averaging slightly lower. The commercial grade samples have a much different slope of the regression line, being not as steep as the line for Thatcher.

The relative position of the regression lines appears to be a rather satisfactory measure of the relative protein quality of these varieties. From these lines, the varieties and strains can be compared with each other by the means of loaf volume taken at a medium protein level (13.0 percent) as calculated from the regression lines. The loaf volume for each variety is the point at which the regression line crosses the 13.0 percent protein value in graphs 1 and 2. These loaf volumes arranged in descending order are shown in the last column of table 10.

It is of interest to note that Rescue, Henry and Pilot are highest in loaf volume (converted to 13.0 percent protein level) exceeding Thatcher in this respect. Henry and Pilot were also among the higher varieties last year.

Protein strength or protein quality is by no means the only measure of the suitability of a wheat variety or strain for bread baking purposes. Loaf volume is probably, however, the most important in relation to bread baking. Other flour properties considered important are mixing time, water absorption, oxidation or mixing time, crumb color and grain texture. These quality factors are given in other tables.

Table 9.--Milling, baking, and chemical results on fifteen composite commercial samples of hard red spring wheat obtained at Minneapolis, Minn., Duluth, Minn., and Great Falls, Mont., representing the 1946 crop.

Location where obtained	Samples com- posited from car lots	U. S. Grade	Test Wt.		Protein		Flour		Water absorp- tion average	Mix- ing time	Baking Methods and Loaf Volume						Average						
			Lbs.	Pct.	Pct.	Pct.	Yield	Ash			Milligrams of Bromate						Crumb color	Grain Texture					
											0	1	2	3	4	best			Opti- mum	Cc.	Cc.	Cc.	Cc.
Minneapolis, Minn.	153	1 Hvy. D. N. S.	61.3	13.4	12.7	76.3	.48	64	2.0	786	8.0	755	784	810	83	87							
Do	193	1 D. N. S.	59.9	13.5	13.0	75.2	.57	65	2.5	842	856	801	833	856	85	90							
Do	60	2 D. N. S.	58.6	13.8	13.0	75.6	.49	63	2.0	877	882	830	856	877	80	88							
Do	45	3 D. N. S.	57.1	14.1	13.5	75.4	.48	63	2.0	851	919	856	875	919	75	92							
Do	66	1 N. S.	59.4	12.7	12.0	76.4	.52	63	2.0	612	845	781	813	845	83	92							
Do	102	3 N. S.	57.4	13.4	12.7	75.1	.49	63	2.0	818	870	813	834	870	80	90							
Duluth, Minn.	191	1 Hvy. D. N. S.	61.5	13.4	12.7	76.3	.51	65	2.0	806	833	784	808	833	88	90							
Do	168	1 D. N. S.	60.0	13.7	13.1	73.9	.49	65	2.0	853	865	813	845	865	87	90							
Do	157	2 D. N. S.	59.5	14.0	13.3	74.6	.49	65	2.0	865	882	848	865	882	83	90							
Do	102	3 D. N. S.	58.2	14.1	13.7	69.9	.49	66	2.5	911	923	856	896	922	82	85							
Do	94	1 N. S.	59.5	12.8	12.1	75.6	.52	64	2.0	806	821	772	800	821	80	87							
Do	75	2 N. S.	59.2	12.8	12.2	75.7	.49	64	2.0	830	821	792	814	830	85	92							
Great Falls, Mont.	127	1 Hvy. D. N. S.	61.1	13.1	12.6	71.2	.41	65	2.0	761	731	723	755	731	83	85							
Do	379	1 D. N. S.	59.7	14.3	13.7	73.0	.43	66	2.5	843	865	812	842	865	82	88							
Do	107	2 D. N. S.	58.2	14.8	14.1	72.7	.41	66	2.5	839	925	824	853	925	80	85							
Do	36	2 D. N. S.	59.8	13.9	13.3	72.1	.40	66	2.0	815	848	786	816	848	80	88							
Do	158	3 D. N. S.	57.0	14.9	14.3	71.5	.42	66	2.5	853	934	892	894	934	82	90							
Do	76	1 N. S.	59.6	12.7	12.0	73.2	.41	66	2.5	775	787	726	763	787	87	88							
Average			59.3	13.6	13.0	74.1	.47	65	2.2	856	810		831	859	83	88							
Range			4.5	2.2	2.3	6.5	.17	3	.5	153	169		141	153	13	12							

Table 10.--Summary of protein content-loaf volume.

Variety or Cross	No. of Samples	$b \frac{1}{1}$	$r \frac{2}{1}$	Protein of flour (pct.)	Average loaf volume (cc)	Loaf volume at 13.0 pct. protein content <sup>3/</sup>
Rescue	7	38.5	.8286	14.1	931	889
Henry	10	54.2	.8158	12.1	834	883
Pilot	20	46.4	.8543	13.3	890	876
Regent	14	56.6	.8932	14.0	924	868
Cadet	19	50.1	.8547	13.7	897	862
Redman	9	37.8	.9112	13.9	895	861
Commercial Grades	18	17.2	.8268	13.0	859	859
Rival	14	64.3	.8954	13.6	891	852
Thatcher	25	45.8	.8593	13.9	883	841
Merit x Pilot N 1764	14	50.9	.8859	13.1	841	836
Pilot x Mida N 1756	12	47.8	.8899	12.2	788	826
Mida	20	46.9	.8267	13.7	857	825
Newthatch	19	44.4	.8101	14.6	891	820

<sup>1/</sup> Slope of the regression line or the cubic centimeter change in loaf volume for each one percent of protein.

<sup>2/</sup> Correlation coefficients for loaf volume and flour protein content.

<sup>3/</sup> Calculated from regression equation.



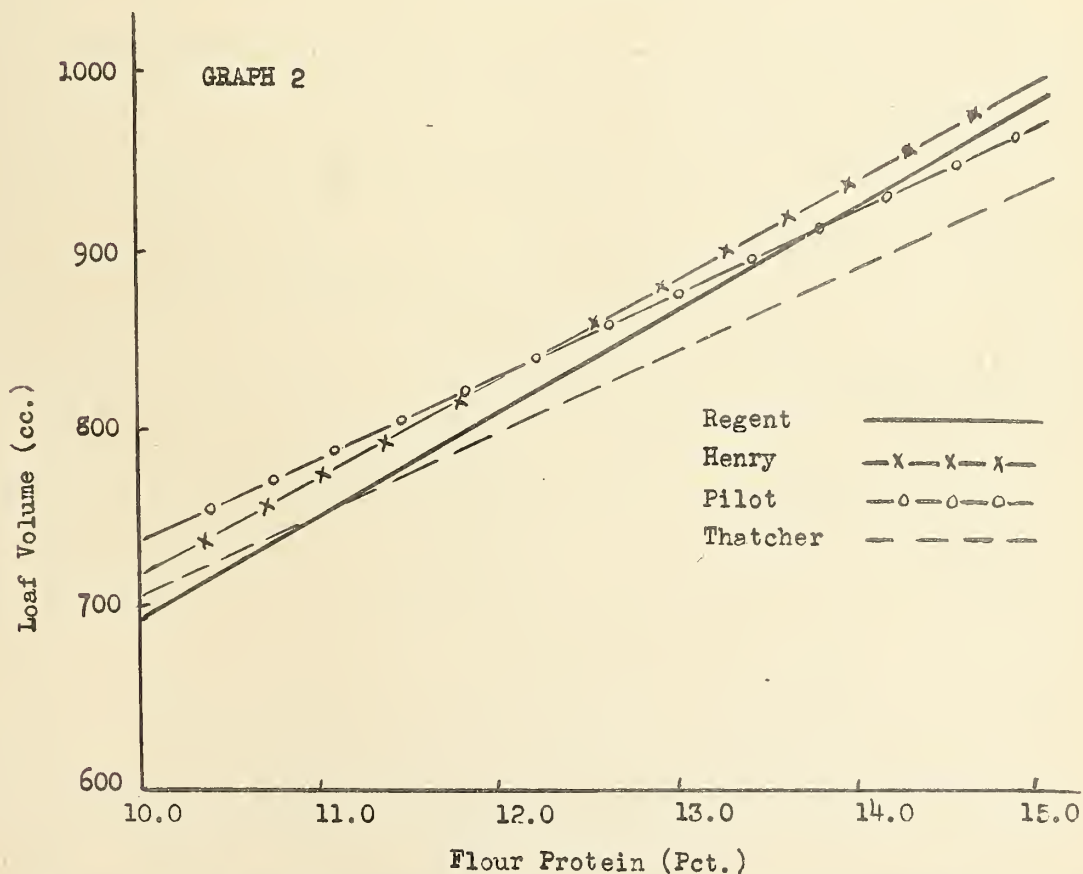
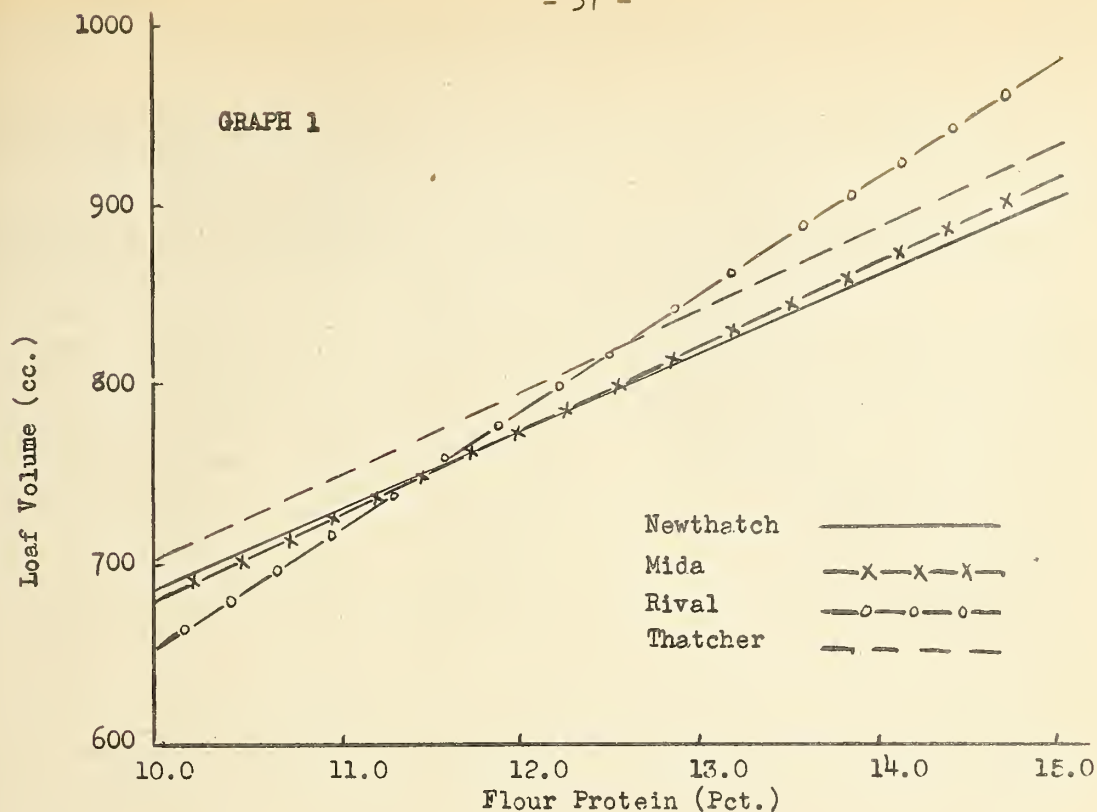


Figure 1. - Regression lines for flour protein and loaf volume for a number of hard red spring varieties and strains with Thatcher included for comparisons, 1946 crop.

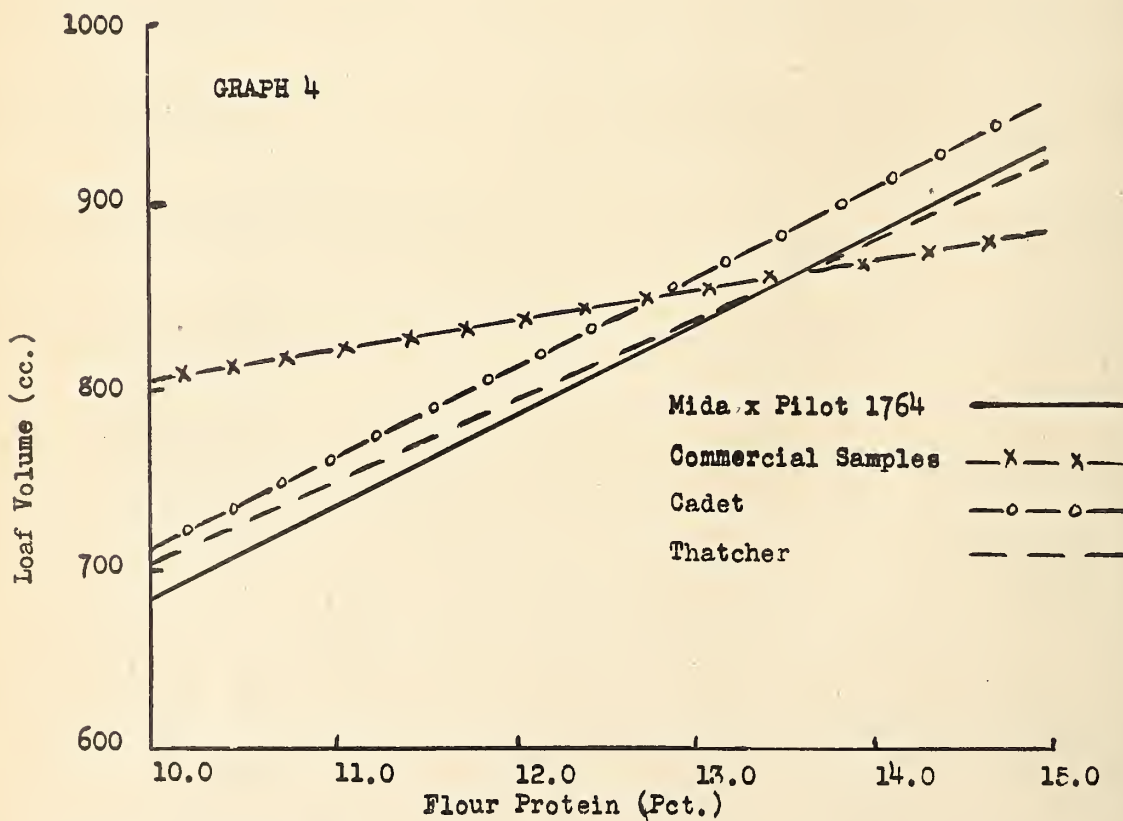
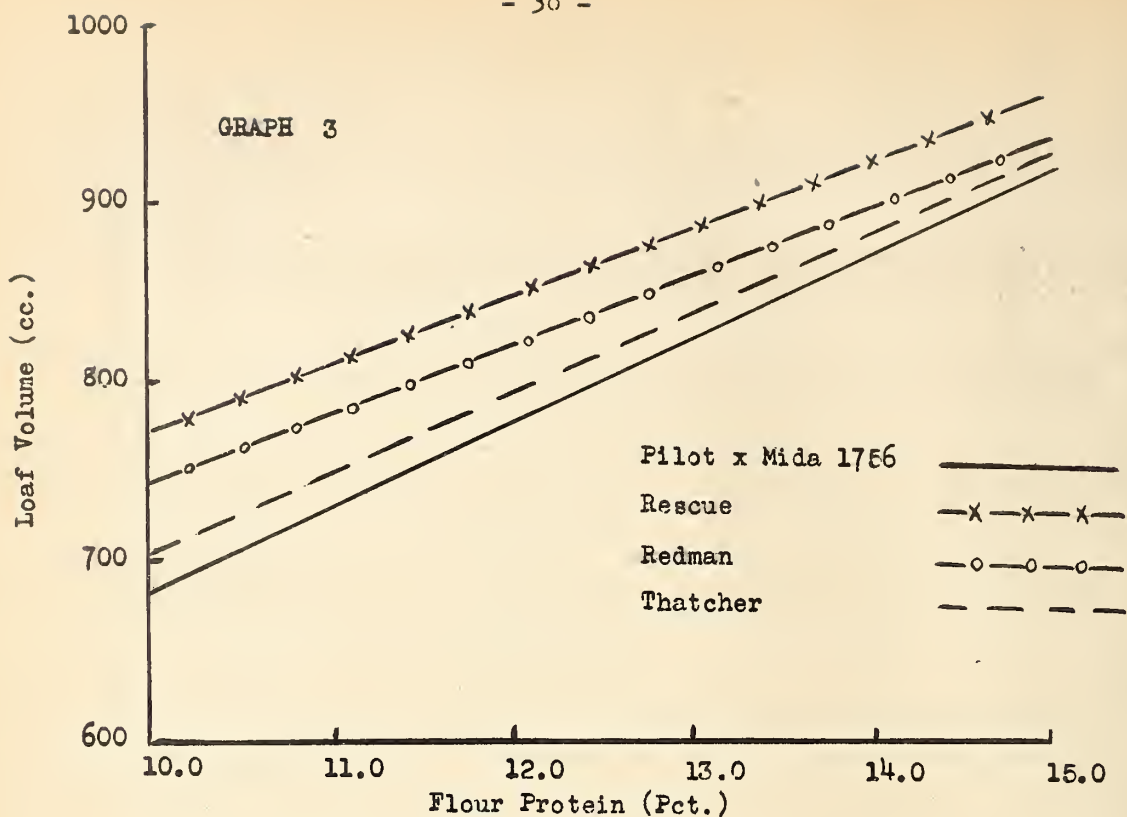


Figure 2. - Regression lines for flour protein and loaf volume for a number of hard red spring varieties and strains with Thatcher included for comparisons, 1946 crop.

Table 11--Average of the milling, baking and chemical properties of 14 wheats, the average of comparable samples of Thatcher, and of each variety as shown in percentage of Thatcher, with the varieties arranged in order of percentage for optimum loaf volume in 1946.

Variety or Cross	No. of Samples	Yield per Acre Bu.	Test Weight Lbs.	Protein		Flour		Absorption Pct.	Baking Methods and Loaf Volume			Crumb Color	Grain Texture
				Wheat	Pct.	Yield	Ash		No. 6	Average	Optimum		
				Pct.	Pct.	Pct.	Pct.		Cc.	Cc.	Cc.		
Regent Thatcher	14	24.2	59.0	14.6	14.0	74.2	.48	65.	903	892	924	150	88
Percentage of Thatcher	14	25.7	59.5	14.1	13.4	75.0	.49	64.	841	836	865	148	86
N. 1556 Thatcher	4	27.9	60.6	14.3	13.5	74.5	.48	67	871	893	879	152	90
Percentage of Thatcher	4	28.2	60.6	13.9	13.4	75.6	.48	65	844	856	830	149	88
Rescue Thatcher	7	20.1	59.7	14.6	14.1	73.1	.41	64	916	888	931	150	87
Percentage of Thatcher	7	22.1	59.9	15.2	14.7	74.8	.47	65	891	875	903	149	88
S.D. 2280 Thatcher	4	30.6	60.8	14.1	13.5	77.0	.48	65	865	871	849	150	88
Percentage of Thatcher	4	26.9	59.1	13.6	12.9	75.0	.49	65	832	859	828	148	87
Rival Thatcher	14	30.2	60.1	14.4	13.6	76.6	.51	67	879	863	891	151	89
Percentage of Thatcher	14	26.9	59.6	14.3	13.6	74.8	.48	65	852	843	871	148	87
Cadet Thatcher	19	26.1	58.3	14.4	13.7	73.4	.50	67	871	858	897	151	89
Percentage of Thatcher	19	25.4	59.2	14.5	13.8	74.6	.48	65	852	842	877	148	86
Redman Thatcher	9	25.1	58.5	14.4	13.9	74.9	.48	65	875	859	895	150	87
Percentage of Thatcher	9	25.2	59.0	14.4	13.7	74.4	.48	64	870	854	878	149	88
Newhatch Thatcher	19	24.9	58.3	15.2	14.6	71.7	.50	65	861	875	891	150	88
Percentage of Thatcher	19	25.4	59.2	14.5	13.8	74.6	.48	65	852	842	877	148	86
Pilot Thatcher	20	25.8	58.7	14.3	13.3	72.7	.45	64	845	841	890	150	87
Percentage of Thatcher	20	25.2	59.1	14.6	13.9	74.4	.48	65	857	846	881	148	86
N. 1753 Thatcher	3	24.6	61.0	13.8	12.9	72.2	.44	64	818	821	878	143	87
Percentage of Thatcher	3	24.6	60.6	14.6	14.3	75.8	.48	66	858	842	873	149	89
1831 Thatcher	5	30.9	60.3	13.9	13.3	75.5	.43	66	873	855	885	150	89
Percentage of Thatcher	5	28.3	60.4	14.6	14.1	75.0	.47	65	874	861	883	149	90
Henry Thatcher	10	31.6	59.9	13.0	12.1	75.9	.48	63	820	809	834	150	85
Percentage of Thatcher	10	24.9	58.2	14.1	13.3	74.2	.50	64	842	830	854	149	86
Mida Thatcher	20	25.9	60.9	14.5	13.7	76.0	.48	65	840	824	857	152	89
Percentage of Thatcher	20	23.0	59.0	14.5	13.9	74.6	.49	65	860	850	883	148	86
N. 1764 Thatcher	14	26.8	58.2	13.9	13.1	72.7	.52	67	814	803	841	152	87
Percentage of Thatcher	14	25.5	59.3	14.2	13.5	74.9	.49	65	850	837	867	148	86
N. 1756 Thatcher	12	30.1	61.4	13.1	12.3	75.1	.44	63	767	753	788	151	88
Percentage of Thatcher	12	25.8	59.1	14.0	13.4	74.8	.50	64	842	827	858	148	86
		116.7	103.9	93.6	91.0	100.4	88.0	98.4	91.1	91.1	91.8	102.0	104.8



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Table 12.--Annual and total number of samples comparable with Thatcher and weighted average milling, baking, and chemical properties expressed in percentage of Thatcher for the 9 years, 1933 to 1945.

Variety State or Nursery No.	Crop year and number of samples									Total
	1938	1939	1940	1941	1942	1943	1944	1945	1946	
Thatcher	11	12	14	16	13	20	18	23	20	152
Pilot	8	11	14	13	14	14	16	19	20	129
Rival	8	9	9	13	11	12	10	11	14	97
Cadet	--	--	2	10	16	13	14	13	19	92
Mida	--	2	9	10	7	8	14	18	20	88
Newthatch	--	--	2	9	12	12	14	18	19	84
Regent	2	4	7	10	9	12	10	12	14	80
N. No. 1764	--	--	--	--	--	2	13	17	14	46
N. No. 1756	--	--	--	--	--	4	7	13	12	36
Henry	--	--	--	--	3	6	6	5	10	30
S. D. 2280	--	--	--	--	4	4	2	3	4	17
N. No. 1556	--	--	--	--	--	4	4	5	4	17
N. No. 1753	--	--	--	--	--	3	5	5	3	16
Rescue	--	--	--	--	--	--	--	5	7	12
N. No. 1831	--	--	--	--	--	--	--	4	5	9
Redman	--	--	--	--	--	--	--	--	9	9

Variety State or Nursery No.	Test weight per bushel									Weighted Average
	1938	1939	1940	1941	1942	1943	1944	1945	1946	
Mida	--	104.8	105.6	107.9	106.5	104.1	102.9	106.2	103.2	104.9
N. No. 1756	--	--	--	--	--	105.5	104.1	105.1	103.9	104.5
S.D. 2280	--	--	--	--	101.4	103.6	103.1	104.7	102.9	103.0
Henry	--	--	--	--	102.4	103.0	101.4	104.7	101.2	102.2
Rival	105.1	100.7	100.2	103.6	102.6	101.0	100.3	105.4	100.8	102.1
N. No. 1831	--	--	--	--	--	--	--	103.9	99.8	101.6
N. No. 1753	--	--	--	--	--	102.3	101.7	101.6	100.7	101.5
N. No. 1556	--	--	--	--	--	101.1	100.7	101.7	100.0	100.9
Rescue	--	--	--	--	--	--	--	102.5	99.7	100.8
Pilot	100.9	100.0	100.5	102.3	101.6	100.2	100.0	100.9	99.3	100.4
Regent	101.5	97.0	98.6	102.6	102.3	100.9	99.3	100.9	99.2	100.4
N. No. 1764	--	--	--	--	--	102.0	99.8	100.9	99.8	100.2
Thatcher	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0
Cadet	--	--	98.8	100.4	101.0	98.5	99.7	99.5	98.5	99.5
Newthatch	--	--	99.8	101.3	101.0	98.5	99.3	98.9	98.5	99.3
Redman	--	--	--	--	--	--	--	--	99.2	99.2

Variety State or Nursery No.	Crude protein content of the wheat									Average
	1938	1939	1940	1941	1942	1943	1944	1945	1946	
Newthatch	--	--	102.4	108.9	107.8	106.1	104.4	104.9	104.8	105.6
Regent	106.0	103.1	102.5	106.8	106.1	104.7	104.6	101.5	103.5	104.1
S.D. 2280	--	--	--	--	104.8	101.9	100.7	103.0	103.7	103.1
N. 1556	--	--	--	--	--	102.0	101.5	103.5	102.9	102.5
Cadet	--	--	100.0	104.8	104.9	103.6	101.5	101.4	99.3	102.2
Thatcher	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0
Redman	--	--	--	--	--	--	--	--	100.0	100.0
N. No. 1753	--	--	--	--	--	104.6	102.8	96.5	94.5	99.6
N. No. 1764	--	--	--	--	--	101.9	101.5	99.3	97.9	99.6
Mida	--	97.6	95.6	102.0	102.1	107.6	98.5	96.5	100.0	99.6
Rival	100.0	94.2	97.5	100.7	100.7	101.3	100.8	98.6	100.7	99.6
Rescue	--	--	--	--	--	--	--	97.0	96.1	96.5
Pilot	102.0	94.2	100.0	100.7	98.6	99.3	97.0	97.2	97.9	98.3
N. No. 1831	--	--	--	--	--	--	--	94.6	95.2	94.9
N. No. 1756	--	--	--	--	--	97.3	94.3	94.4	93.6	94.5
Henry	--	--	--	--	97.8	95.3	92.6	93.9	92.2	93.7

Table 12.--Continued

Variety State or Nursery No.	Loaf Volume, Method No. 6									
	1938	1939	1940	1941	1942	1943	1944	1945	1946	Average
N. No. 1753	--	--	--	--	--	107.7	106.8	102.9	95.3	103.5
Regent	109.8	100.1	99.9	105.0	103.6	95.0	105.6	102.8	107.4	102.9
Rescue	--	--	--	--	--	--	--	103.1	102.8	102.9
Newthatch	--	--	97.4	103.7	103.3	99.4	103.4	101.6	103.4	102.3
S.D. 2280	--	--	--	--	104.8	98.6	94.1	101.5	104.0	101.3
Cadet	--	--	97.9	102.2	100.5	97.1	103.0	100.1	102.2	100.7
Redman	--	--	--	--	--	--	--	--	100.6	100.6
Thatcher	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0
N. No. 1831	--	--	--	--	--	--	--	98.9	99.8	99.5
Pilot	97.3	95.8	98.0	99.6	101.1	100.6	98.9	101.6	98.6	99.4
Rival	95.4	94.2	90.3	97.1	101.7	99.6	106.8	99.0	103.2	99.0
N. No. 1764	--	--	--	--	--	96.1	101.9	97.6	95.8	98.2
N. 1556	--	--	--	--	--	85.3	99.9	98.8	103.2	96.9
Henry	--	--	--	--	99.2	90.8	96.7	99.5	97.4	96.5
Mida	--	87.7	88.8	91.5	98.4	98.6	98.8	96.7	97.7	96.0
N. No. 1756	--	--	--	--	--	90.4	96.0	95.5	91.1	93.6

Variety State or Nursery No.	Loaf Volume, Average									
	1938	1939	1940	1941	1942	1943	1944	1945	1946	Average
N. No. 1753	--	--	--	--	--	103.7	106.6	102.5	97.5	103.0
Regent	101.6	98.6	99.8	102.8	101.9	94.4	106.0	104.0	106.7	102.1
Newthatch	--	--	97.8	102.2	102.6	99.8	101.6	101.6	103.9	101.9
Rescue	--	--	--	--	--	--	--	100.5	101.5	101.0
Redman	--	--	--	--	--	--	--	--	100.6	100.6
Cadet	--	--	97.7	100.2	98.4	94.9	104.1	102.5	101.9	100.4
N. No. 1831	--	--	--	--	--	--	--	101.7	99.3	100.3
Pilot	102.7	97.3	99.0	100.1	103.0	103.4	97.3	100.2	99.4	100.1
S.D. 2280	--	--	--	--	104.4	96.7	96.5	99.6	101.4	100.1
Thatcher	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0
N. No. 1556	--	--	--	--	--	85.0	101.7	104.6	104.3	99.3
Pival	99.0	94.0	91.0	95.9	101.0	100.0	104.1	99.4	102.4	98.8
N. No. 1764	--	--	--	--	--	94.8	101.3	98.4	95.9	98.3
Henry	--	--	--	--	96.5	89.5	97.6	99.2	97.9	96.2
Mida	--	91.5	87.2	91.9	98.6	98.8	96.4	95.6	96.9	95.3
N. No. 1756	--	--	--	--	--	92.5	94.2	94.6	91.1	93.1

Variety State or Nursery No.	Loaf Volume, Optimum									
	1938	1939	1940	1941	1942	1943	1944	1945	1946	Average
N. No. 1753	--	--	--	--	--	107.0	105.9	101.5	100.6	103.7
Regent	106.6	99.7	100.5	104.9	103.1	95.3	105.9	103.4	106.8	102.8
Rescue	--	--	--	--	--	--	--	101.0	103.1	102.2
Redman	--	--	--	--	--	--	--	--	101.9	101.9
Newthatch	--	--	97.4	103.4	103.0	99.9	101.6	100.9	101.6	101.4
S.D. 2280	--	--	--	--	104.7	98.9	97.2	101.6	102.5	101.3
Cadet	--	--	97.9	101.5	100.0	97.2	104.1	101.5	102.3	101.1
N. No. 1831	--	--	--	--	--	--	--	100.7	100.2	100.4
Pilot	99.3	96.0	98.5	100.0	101.4	100.6	97.8	100.3	101.0	100.4
Thatcher	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0
N. No. 1556	--	--	--	--	--	85.3	102.3	104.3	105.9	99.7
Rival	97.3	93.9	92.1	96.6	101.2	98.8	104.2	98.6	102.3	98.8
N. No. 1764	--	--	--	--	--	96.1	100.8	98.0	97.0	98.4
Henry	--	--	--	--	98.9	90.8	97.8	97.7	97.7	96.4
Mida	--	88.4	89.0	91.4	98.2	98.6	96.4	96.3	97.1	95.4
N. No. 1756	--	--	--	--	--	90.4	94.9	95.2	91.6	93.5



Table 12.--Continued

Variety State or Nursery No.	Yield of Flour									Weighted Average
	1938	1939	1940	1941	1942	1943	1944	1945	1946	
Henry	--	--	--	--	102.8	102.5	102.4	104.4	102.3	102.7
N. No. 1831	--	--	--	--	--	--	--	105.2	100.7	102.7
Rival	105.5	102.7	99.4	103.1	101.2	103.4	101.9	104.4	102.4	102.6
S.D. 2280	--	--	--	--	101.7	101.7	101.0	105.6	102.7	102.5
Mida	--	100.7	102.3	102.5	102.7	101.9	102.1	103.8	101.9	102.4
Newthatch	--	--	102.5	100.9	101.7	101.4	101.2	101.3	100.1	101.1
N. No. 1756	--	--	--	--	--	99.6	99.9	102.1	100.4	100.8
Regent	100.9	98.4	100.0	100.9	99.7	102.3	99.5	100.8	98.9	100.3
Redman	--	--	--	--	--	--	--	--	100.1	100.1
Thatcher	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0
Cadet	--	--	99.3	99.6	100.0	100.8	99.2	99.2	98.4	99.4
Rescue	--	--	--	--	--	--	--	100.6	97.7	98.9
N. No. 1556	--	--	--	--	--	98.5	99.3	100.1	98.5	99.2
Pilot	98.5	99.3	98.2	99.4	99.9	99.7	98.1	99.3	97.7	98.1
N. No. 1764	--	--	--	--	--	96.9	98.2	98.7	97.1	98.0
N. No. 1753	--	--	--	--	--	97.2	97.1	99.0	95.3	97.3

Variety State or Nursery No.	Ash in Flour									Weighted Average
	1938	1939	1940	1941	1942	1943	1944	1945	1946	
N. No. 1764	--	--	--	--	--	109.2	104.0	108.3	106.1	106.4
Cadet	--	--	123.9	113.5	105.7	107.1	100.0	102.1	104.2	105.2
Newthatch	--	--	126.1	111.5	101.9	107.1	102.0	104.3	104.2	105.0
Rival	96.1	104.0	107.5	105.8	98.1	109.1	101.9	106.5	106.3	104.2
Regent	104.0	111.3	115.4	103.8	92.3	100.0	98.1	100.0	98.0	100.9
Thatcher	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0
Redman	--	--	--	--	--	--	--	--	100.0	100.0
N. No. 1753	--	--	--	--	--	103.6	95.9	102.1	91.7	98.4
Mida	--	85.5	100.0	105.9	92.3	94.7	96.1	93.6	98.0	96.8
Pilot	100.0	98.0	100.0	101.9	96.2	98.1	90.0	95.7	93.8	96.5
N. No. 1556	--	--	--	--	--	101.9	96.1	88.4	100.0	96.4
S.D. 2280	--	--	--	--	101.7	93.1	90.0	91.5	98.0	95.6
Rescue	--	--	--	--	--	--	--	94.0	93.6	93.8
Henry	--	--	--	--	87.7	93.1	90.6	93.8	96.0	93.1
N. No. 1831	--	--	--	--	--	--	--	90.2	91.5	90.9
N. No. 1756	--	--	--	--	--	100.0	86.0	87.5	88.0	88.8

Variety State or Nursery No.	Water Absorption of Flour									Weighted Average
	1938	1939	1940	1941	1942	1943	1944	1945	1946	
N. No. 1764	--	--	--	--	--	109.2	106.3	106.3	103.1	105.4
Cadet	--	--	109.2	104.8	106.7	104.2	104.7	104.8	103.1	104.8
Rival	103.9	100.5	102.2	103.2	105.0	102.7	101.6	104.8	103.1	103.1
N. No. 1753	--	--	--	--	--	105.4	103.1	103.2	97.0	102.4
N. No. 1556	--	--	--	--	--	101.6	101.7	103.1	103.1	102.4
Redman	--	--	--	--	--	--	--	--	101.6	101.6
N. No. 1831	--	--	--	--	--	--	--	101.6	101.5	101.5
Newthatch	--	--	104.6	101.1	102.1	100.6	100.0	101.6	100.0	100.9
S.D. 2280	--	--	--	--	100.0	103.3	103.1	98.4	100.0	100.8
Regent	100.7	99.1	100.5	101.6	101.6	99.4	98.4	101.6	101.6	100.7
Mida	--	97.3	99.8	98.4	101.6	100.5	100.0	101.6	100.0	100.3
Thatcher	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0
Pilot	97.8	98.9	100.5	100.0	100.0	98.5	98.4	100.0	98.5	99.2
N. No. 1756	--	--	--	--	--	98.4	98.4	100.0	98.4	99.0
Henry	--	--	--	--	100.0	99.3	98.4	100.0	98.4	99.0
Rescue	--	--	--	--	--	--	--	98.4	98.5	98.5



Table 12.--Continued

Variety State or Nursery No.	Crumb Color, Average									Weighted Average
	1938	1939	1940	1941	1942	1943	1944	1945	1946	
Mida	--	108.8	103.6	111.1	107.0	108.4	105.9	108.1	108.5	107.6
Redman	--	--	--	--	--	--	--	--	107.4	107.4
N. No. 1756	--	--	--	--	--	108.6	107.2	108.4	104.8	107.0
Cadet	--	--	101.1	111.1	105.8	100.0	105.9	107.4	109.8	103.5
Pilot	109.5	101.7	100.1	103.6	105.8	106.0	103.5	104.8	103.7	104.1
N. No. 1764	--	--	--	--	--	108.9	102.3	104.2	103.6	103.6
Rival	108.9	98.2	96.4	103.6	105.8	104.8	104.7	104.9	103.7	103.5
N. No. 1556	--	--	--	--	--	97.5	102.4	108.4	106.1	103.8
S.D. 2280	--	--	--	--	103.4	102.5	97.7	97.8	108.6	102.7
N. No. 1831	--	--	--	--	--	--	--	102.5	100.0	101.1
N. No. 1753	--	--	--	--	--	106.2	98.0	102.5	98.8	101.0
Thatcher	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0
Newthatch	--	--	94.3	107.6	100.0	96.4	98.8	98.2	101.2	99.7
Regent	97.5	95.7	97.7	103.7	103.5	92.8	102.4	100.0	100.0	99.6
Rescue	--	--	--	--	--	--	--	97.5	96.3	96.8
Henry	--	--	--	--	90.0	91.5	89.8	96.8	93.8	92.7

Variety State or Nursery No.	Grain Texture, Average									Weighted Average
	1938	1939	1940	1941	1942	1943	1944	1945	1946	
S. D. 2280	--	--	--	--	102.2	104.9	102.2	101.1	104.6	103.2
N. No. 1756	--	--	--	--	--	104.8	102.3	111.8	102.3	102.3
Cadet	--	--	94.4	102.3	101.1	97.6	104.7	112.1	103.5	101.8
Pilot	104.6	99.9	97.0	101.2	102.3	103.6	102.3	101.1	101.2	101.4
Mida	--	103.4	97.8	101.1	101.1	104.7	101.2	101.3	103.5	101.4
Rival	99.3	99.0	94.3	101.2	101.1	103.6	102.3	101.6	102.3	100.8
N. No. 1764	--	--	--	--	--	108.8	100.0	100.0	101.2	100.7
Newthatch	--	--	96.6	100.0	101.1	100.0	101.2	100.0	102.3	100.8
N. No. 1753	--	--	--	--	--	101.2	99.0	101.1	97.8	100.2
Thatcher	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0
Rescue	--	--	--	--	--	--	--	101.2	98.9	99.9
N. No. 1831	--	--	--	--	--	--	--	101.1	98.9	99.9
Redman	--	--	--	--	--	--	--	--	98.9	98.9
Regent	95.9	93.5	93.3	98.9	100.0	96.4	102.3	98.9	102.3	98.8
N. No. 1556	--	--	--	--	--	92.9	98.9	101.1	102.3	99.1
Henry	--	--	--	--	98.8	96.4	96.6	96.6	98.8	97.5

Variety State or Nursery No.	Summary of all tests for seven properties							
	Test Weight	Wheat Protein	Flour Yield	Absorp- tion	Opt. Volume	Crumb Color	Grain Texture	Average 7 Properties
S.D. 2280	103.0	103.1	102.5	100.8	101.3	102.7	103.2	102.3
Cadet	99.5	102.2	99.4	104.8	101.1	106.5	101.8	102.1
Mida	104.9	99.6	102.4	100.3	95.4	107.6	101.4	101.6
Rival	102.1	99.6	102.6	103.1	98.8	103.5	100.8	101.5
Redman	99.2	100.0	100.1	101.6	101.9	107.4	98.9	101.3
Newthatch	99.3	105.6	101.1	100.9	101.4	99.7	100.8	101.2
N. No. 1556	100.9	102.5	99.2	102.4	99.7	103.8	99.1	101.0
Regent	100.4	104.1	100.3	100.7	102.8	99.6	98.8	100.9
N. No. 1753	101.5	99.6	97.3	102.4	103.7	101.0	100.2	100.8
N. No. 1764	100.2	99.6	98.0	105.1	96.1	103.6	100.7	100.8
N. No. 1831	101.6	94.9	102.7	101.5	100.4	101.1	99.9	100.3
N. No. 1756	104.5	94.5	100.8	99.0	93.5	107.0	102.3	100.2
Pilot	100.4	98.3	98.1	99.2	100.4	104.1	101.4	100.2
Thatcher	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0
Rescue	100.8	96.5	98.9	98.5	102.2	96.8	99.9	99.1
Henry	102.2	93.7	102.7	99.0	96.4	92.7	97.5	97.7

### SUMMARY; COMPARABLE SAMPLES 1946

In table 12, the properties of the 1946 samples of 15 varieties or strains of hard red spring wheat are compared with those of Thatcher grown in the same tests. The varieties are arranged in order of percentage for the optimum loaf volume.

### SUMMARY; COMPARABLE SAMPLES 1938 to 1946

Table 13 gives the averages (4 to 9 years) of the milling, baking, and chemical properties of 15 varieties and strains, expressed as a percentage of comparable samples of Thatcher. These include the leading commercial varieties grown in the region and the most promising new hybrid strains that have been tested. The total number of samples tested of each variety or strain varied from 9 to 152. The more important quality comparisons shown in the summary table 13 will be discussed in relation to Thatcher as 100 percent.

### THATCHER

Thatcher has been a uniform variety in the plot experiments since 1932. It was distributed for commercial growing in 1934. It is resistant to stem rust, is early, has short, strong straw and yields well. Its commercial acreage increased rapidly until it became the most widely grown variety in 1938. It probably reached its peak in 1941 when it was grown on about 6 million acres in the United States and 9 or 10 million acres in Canada. Being susceptible to leaf rust, it was injured severely in 1938, 1939, and again in 1941 and its acreage has since decreased in the United States giving way to Rival and Pilot in the leaf-rust-affected sections. Thatcher replaced Marquis as a standard of comparison in 1939 and as it is still the most widely grown hard red spring variety it is here used as the standard of comparison for the different milling and baking properties.

These tests show Thatcher to average about medium in test weight being exceeded by a number of the commercially acceptable varieties. It has shown excellent milling qualities producing a high percentage of flour and somewhat better than would be expected from its test weight. The protein content is medium to high and the flour ash about average as compared with the flour ash from a number of other commercially grown varieties. The quality of the protein is strong. Thatcher has excellent baking qualities in experimental baking tests and is preferred by the grain trade for a strong type bakers' flour.

The dough characteristics of the Thatcher flour frequently tend to be "bucky" and is not as soft and pliable as the dough made from Marquis. Thatcher required a medium to long dough mixing time and medium amounts of oxidizing agents for optimum bread. The grain of Thatcher is medium hard according to the pearling index values. It ranks high in loaf volume of bread, has good grain-texture, satisfactory but only medium crumb color and a reasonably high water absorption. The 1946 correlation



coefficient for flour protein-loaf volume was medium ( $r=.8593$ ) and the slope of the regression line ( $b_1=45.8\text{cc}$ ). In table 13 are summarized the data from 1 to 9 years tests, giving the relative rank of 15 other wheats in percentage of Thatcher, for the principal milling and baking properties.

### PILOT

Pilot has been a uniform variety in plot experiments since 1936 and commercially grown since 1939. It has shown excellent milling and baking qualities in experimental baking tests and is approved by the grain trade for a strong type flour. Pilot is resistant to both stem and leaf rust, to mildew, bunt and some of the footrots. Pilot with  $1\frac{1}{4}$  million acres in 1944 has since continued to increase in the western section of the spring wheat area.

It has been the highest yielding of the uniform varieties during the past 9 years; ranking first for the region in five of the years. It ranked fourth in quality in the Eastern composite and second in the Western composite during the four year period 1942 to 1945 inclusive. The weighted average of 129 comparable samples for nine years shows Pilot exceeds Thatcher with respect to test weight, optimum loaf volume, crumb color, and grain-texture of bread. Pilot has made bread, during the last nine seasons, that has averaged considerable better than Thatcher in crumb color and except for two years much better than Thatcher in grain-texture.

It has been uniformly low in flour ash content and exceeded many of the uniform varieties in this respect. The quality of the protein of Pilot is good. Pilot averages lower in wheat protein content than Thatcher, but is equal to Thatcher in optimum loaf volume of bread for the average of nine years tests. Pilot has a short dough mixing time. It averages slightly lower than Thatcher for the other properties. In supplemental baking tests Pilot does not usually respond to increasing amounts of bromate and is easily injured by long fermentation. The dough properties of Pilot are elastic and pliable as contrasted with some varieties which produce "bucky" doughs.

The 1946 correlation coefficient for flour protein-loaf volume was medium ( $r=.8543$ ) and the slope of the regression line ( $b_1$ ) equals 46.4cc.

### RIVAL

Rival was made a uniform variety in 1938 and together with Pilot was distributed for commercial growing in 1939. By 1944 they had increased to six million acres, with Rival exceeding Pilot about 3 to 1. Rival has shown good milling and baking qualities in experimental baking tests and is considered satisfactory by the grain trade. It has a somewhat higher pearling index value suggesting that the grain is slightly softer than the grain from Thatcher. Both Pilot and Rival are awned wheats and do not have as strong straw as desired for the heavier soils in the eastern section. Among the uniform varieties Rival has yielded less than Pilot but more than Thatcher during the past nine years for the



region, and has yielded much better in the eastern than in the western sections. The weighted average of 97 comparable samples for nine years show Rival to exceed Thatcher with respect to test weight, flour yield, water absorption, crumb color, and grain texture. It is one of the better varieties in water absorption being exceeded only by Cadet and N1764 of 16 varieties compared. Rival has a slightly longer dough mixing time and requires slightly higher amounts of oxidizing agents than Thatcher for optimum bread. Rival is among one of the varieties high in flour ash. It averages higher than Thatcher but is lower than N.N. 1764, Cadet and Newthatch in this respect. It has been outstanding as to yield of flour ranking better than most of the varieties and strains grown over a period of years. Of 16 wheats shown in table 13, it ranks 11th in optimum loaf volume and 4th for the average of seven principal properties. The correlation coefficient for flour protein-loaf volume was high ( $r=.8954$ ) and the slope of the regression line ( $b_1$ ) equals 64.3, and was steeper than that of any of the wheats with which it was compared. This is the third season that Rival has outranked the other varieties in this respect.

#### CADET

Cadet has been a uniform variety for the region for the five years 1942 to 1946. It is the result of a Merit x Thatcher cross and was increased in 1944 and distributed for commercial growing in 1945. Cadet is a midseason, awnleted wheat resistant to both stem and leaf rusts. It has been a high yielding wheat for the region but appears best adapted to the northern part. During a 7-year period 92 comparable milling and baking tests show it to exceed Thatcher with respect to crude protein content of wheat, water absorption, loaf volume for the optimum bake, crumb color, and grain texture. It has been outstanding in crumb color and grain-texture ranking among the better varieties and strains grown over a period of years. Cadet mills satisfactorily and is similar to Thatcher in hardness, according to the pearling index values. It has about the same dough mixing time and requires slightly higher amounts of oxidizing agents than Thatcher for optimum bread. Supplemental baking tests show that it responds sharply to increasing amounts of bromate and generally has greater tolerance to long periods of mixing and fermentation than most varieties. It has ranked high by the malt-phosphate-bromate bake used by the North Dakota, and Canadian laboratories. Commercial milling and baking tests for the last four years rank it high in quality. It is approximately equal to Thatcher in test weight and flour yield, has a higher ash in the flour a much greater water absorption. Among the 16 wheats, (table 13) it ranks fifth in crude protein of wheat, first in water absorption, sixth in loaf volume by the optimum bake, fourth in crumb color, third in grain texture, and second for the average of seven principal properties. The 1946 correlation coefficient for flour protein-loaf volume was medium ( $r=.8547$ ) and the slope of the regression line ( $b_1$ ) equals 50.1.

### MIDA

Mida was first made a uniform variety for the region in 1944 when it was distributed for commercial growing by the North Dakota Agricultural Experiment Station. It has been in plot experiments at the North Dakota and Minnesota stations for seven years. It was the highest yielding wheat for the region during the years tested but ranked fourth in 1946 of the uniform varieties. It is an awned, strong strawed wheat, resistant to both stem and leaf rusts and to bunt. Mida mills fair to good producing a high yield of flour. The grain is slightly softer than that from Thatcher according to the pearling index values and the milling tests. During eight years 88 milling and baking tests show that it exceeds Thatcher with respect to test weight, flour yield, water absorption, crumb color, and grain texture and has a lower wheat protein and ash content of the flour. In loaf volume Mida ranked lower than Thatcher by the No. 6, average, and optimum baking results. Mida has a slightly shorter dough mixing time and requires about the same amount of oxidizing agents as Thatcher for optimum bread. It ranked 15th in loaf volume according to the optimum bake, first in crumb color, and fourth in grain texture (same as Pilot) among 16 wheats. It averaged first in test weight per bushel, fifth in flour yield, and third for the summary of seven principal properties. The correlation coefficient flour protein-loaf volume ( $r$ ) was .8267 and the slope of the regression line ( $b_1$ ) 46.9.

### REGENT

Regent has been a uniform variety since 1942. It was developed and distributed by the Canadian Department of Agriculture in 1939 and has been grown commercially in the United States since 1940. It is recommended for growing on the heavier soils of the Red River Valley of Minnesota and North Dakota. In other areas, however, it has been damaged by heat and scab and has not been a high yielding wheat. It ranked fifth in 1945 and lowest or seventh in 1946 of the seven uniform varieties for the Eastern stations. It has shown excellent milling and baking qualities in experimental tests and has been approved by the commercial grain trade. Eighty comparable tests with Thatcher covering nine years show it to exceed Thatcher with respect to test weight, crude protein of wheat, flour yield, water absorption and loaf volume for the optimum bake, but lower in other properties. It is higher in ash of flour than Thatcher. The grain of Regent is found to be somewhat softer than that of Thatcher according to the pearling index values. Regent has about the same dough mixing time but requires considerably higher amounts of oxidizing agents than Thatcher for optimum bread. Regent has been particularly high in protein exceeding many of the wheats with which it has been comparably grown. The better loaf volume obtained from Regent indicates that the quality of the protein also is good. Regent averages eighth in the summary of seven principal properties. The correlation coefficient for flour protein-loaf volume was high ( $r$ -.8932) and the slope of the regression line ( $b_1$ ) equals 56.6.



### NEWTATCH

Newthatch is a composite of several Hope x Thatcher<sup>3</sup> backcross strains, one of which was a uniform variety for the eastern section in 1942. In 1943 Newthatch replaced the single line as a uniform variety for the eastern section and was made a uniform variety for the region in 1944. The variety was distributed to seed growers by the Minnesota Agricultural Experiment Station in 1944. It has been one of the better yielding wheats in the Minnesota plots averaging over a period of years the same as Rival but both yielding slightly lower than Wida. Newthatch has not been high for the region, exceeding only Thatcher among the five uniform varieties. By using yields and milling and baking data for the single lines included in the composite data are available for a seven year period. During this period 84 comparable milling and baking tests Newthatch has exceeded Thatcher with respect to crude protein of wheat, flour yield, water absorption, and loaf volume, (average and optimum) and grain texture. It was high in ash content, ranking third in comparison with 16 wheats. It has one outstanding advantage in being highest in protein content of the wheats compared. It has a slightly lower test weight than Thatcher but has yielded slightly more flour than Thatcher during each of the seven years compared. Newthatch has shown good milling quality in our experimental tests and is also considered satisfactory by the grain trade. The grain of Newthatch is slightly softer than Thatcher according to the pearling index values. In loaf volume, Newthatch ranks higher than Thatcher by the optimum bake. Newthatch has about the same dough mixing time, but requires slightly more bromate than Thatcher for optimum bread. It ranks sixth for the average of seven principal properties. The 1946 correlation coefficient for flour protein-loaf volume was not high ( $r = .8101$ ) and the slope of the regression line ( $b_1$ ) equals 44.4. It had the lowest loaf volume figured on a 13.0 percent protein content basis of the 16 wheats compared in 1946.

### HENRY

Henry is the highest yielding wheat in the uniform regional nursery for the three year period 1942 to 1944 and was increased and distributed by the Wisconsin Agricultural Experiment Station in 1944. It has also been a high-yielding wheat in Wisconsin experiments and has been tested at Minnesota, North Dakota, and South Dakota stations with favorable yield results. It was the highest yielding variety of the 16 wheats compared in 1946 and considerably exceeds Thatcher in this respect. During five years 30 milling and baking tests show that it exceeds Thatcher with respect to test weight, flour yield, and has one of the lowest ash content of the 16 wheats. Although not the highest in test weight, it yields more flour than any of the wheats with which it was compared. Henry has good milling characteristics. It has the highest pearling index value of the wheats compared indicative of a soft textured grain. The flour is soft and does not have the granular characteristics of hard wheats. It is one of the lowest in protein of the 16 wheats compared. The quality of the protein is very good, producing bread that has an optimum loaf volume nearly as good as some of the much higher protein varieties. It ranks lower than Thatcher in water absorption, and loaf volume by the optimum bake. It had a shorter mixing time and required much larger amounts of bromate than Thatcher for optimum bread. Henry is easily injured by long mixing but appears to have good fermentation tolerance. The dough characteristics are



somewhat softer than found in most of the hard spring wheats. It ranks lowest in crumb color, protein content, grain-texture and the average of seven principal properties of the 16 wheats compared. Henry had the second highest loaf volume figured on a 13.0 percent protein basis, being exceeded only by Rescue of the wheats compared. The correlation coefficient ( $r=.8158$ ) between flour protein and loaf volume was low. The slope of the regression line ( $b_1$ ) equals 54.2 and was among the highest.

#### S.D. 2280

S.D. 2280 is a beardless selection from a Rival x Thatcher cross, developed at the South Dakota Agricultural Experiment Station. It was tested in the Uniform Regional Nursery for the three years, 1942 to 1944. It has been in plot experiments at Brookings for a six year period and for a single year (1946) at Newell, S. D. and two North Dakota stations. S. D. 2280 is a stiff strawed, early strain which has yielded well in South Dakota experiments. During five years 17 milling and baking tests show that S. D. 2280 exceeds Thatcher with respect to test weight per bushel, protein of wheat, yield of flour, water absorption, loaf volume of optimum bake, crumb color, and grain texture. It ranks lower than Thatcher in flour ash and is one of the better varieties in this respect. It has produced bread having especially good grain texture. S. D. 2280 has averaged high in protein of the 16 varieties compared. It has one of the highest pearling index values of the wheats compared indicative of a soft textured grain. S.D. 2280 has good milling characteristics. The dough mixing time is slightly longer than required for Thatcher. It does not respond to increasing amounts of bromate, requiring approximately one third the amount needed for Thatcher for optimum results. These few tests show that it has made exceptionally good grain-texture and has ranked highest in this and last years tests among the wheats compared. It ranks third in wheat protein, and flour yield fifth in loaf volume of optimum bake and first in the summary of seven principal properties. S. D. 2280 has proved to be of high quality and is one of the more promising strains tested during the last few years. No correlation coefficient or regression lines were calculated because of the small number of samples tested.

#### N. NO. 1556

N. No. 1556 is an early bearded selection from a Ceres x Hope-Turkey-Florence cross developed at the Dickinson Substation, Dickinson, North Dakota. It was included in the Uniform Regional Nursery for the three years 1943 to 1945 where it was the earliest variety in the experiment for three consecutive years. It has been in plot experiments at Dickinson for five years and at other North Dakota stations and at some of the more southern stations for shorter periods. Because of its earliness it has yielded best at the more southern stations, particularly in Nebraska. During the four years (1943 to 1945) 17 milling and baking tests show that N. No. 1556 exceeds Thatcher with respect to test weight, protein of wheat, water absorption of flour, and crumb color of bread.

It is lower than Thatcher with respect to flour ash, yield of flour and loaf volume of bread by the optimum method. N. No. 1556 has good milling characteristics. It has about the same pearling index value as Thatcher indicating that the grain of both are alike in hardness. N. No. 1556 averaged slightly shorter than Thatcher in dough mixing time. It responds well to increasing amounts of bromate requiring for optimum results about twice the amount needed for Thatcher. It ranks seventh among 16 varieties for an average of seven principal properties. No correlation coefficient or regression lines were calculated, because of the small number of samples tested.

#### N. No. 1764

N. No. 1764 is Merit x Pilot (C.I. 12315) and has been one of the highest yielding wheats in the Uniform Regional Nurseries for the three years 1943 to 1945. It was advanced to plot experiments at most stations because of its good showing in uniform nursery trials. It is an early bearded wheat with good strength of straw. It also is resistant to stem and leaf rust, bunt, mildew, and scab. During the last four years 46 comparable milling and baking tests show it exceeds Thatcher with respect to test weight, water absorption, crumb color and grain texture. It has the highest ash content of flour among the varieties compared and the flour yield is relatively low, ranking 15th. It averages lower than Thatcher in wheat protein and loaf volume by the optimum bake. The grain of N. No. 1764 has a much lower pearling index value than the other wheats to which it is compared indicating that it is harder in texture than most of the commercially acceptable wheats and requires more water in tempering. With ordinary tempering it mills with difficulty requiring more reductions than the standard wheats and has therefore been objected to by the trade. It appears to be outstanding on the basis of four years results in water absorption of flour ranking first among 16 varieties. N. No. 1764 has about the same dough mixing time but requires only half the amounts of oxidizing agents than Thatcher for optimum bread. It ranks tenth among 16 varieties for the average of seven principal properties. It has been discontinued in plot experiments at some stations because of the reported unfavorable milling characteristics. The correlation coefficient ( $r=.8859$ ) for flour protein-loaf volume was high and the slope of the line ( $b_1=50.9cc$ ) was good.

#### N. No. 1753

N. No. 1753 is Regent x Pilot (C. I. 12317). It was the highest quality wheat in the Uniform Regional Nursery for the three years 1943 to 1945 and was advanced to plot experiments at several stations. It has yielded about the same as Thatcher, is awnless, and has good straw and resistance to stem and leaf rust, bunt and mildew. It also has an attractive smooth kernel of heavy test weight. In 17 comparable quality tests with Thatcher (for four years) N. No. 1753 is equal to or exceeds Thatcher in all properties except flour yield and wheat protein and ranks first in optimum loaf volume among 16 wheats discussed. It has a slightly lower flour ash than Thatcher. N. No. 1753 has a lower pearling index value of the grain suggesting that it is slightly harder than Thatcher. Some samples of N. No. 1753 handle satisfactory



in the mill whereas other samples have been found more vitreous in character and require more tempering or more reductions to reduce the middlings to flour. It has one of the lowest flour yields of the 16 wheats compared. It is considered one of the outstanding strains from a baking standpoint. N. No. 1753 has about the same dough mixing time and requires about the same amount of oxidizing agents as Thatcher for optimum bread. It ranks ninth in the summary of seven principal properties. No correlation coefficient or regression lines were calculated because of the small number of samples tested.

#### N. NO. 1756

N. No. 1756 is Pilot x Mida (C. I. 12303) and was the highest yielding wheat in the Uniform Regional Nursery for the three years, 1943 to 1945. It has been advanced to plot tests at a large number of stations because of high yield and heavy test weight kernels. In the plot experiments it has also been high yielding, exceeding all of the uniform varieties. It is bearded with good straw, does not shatter, bleach or sprout and is resistant to the rusts and smuts. During the last four years 36 comparable milling and baking tests show it exceeds Thatcher in test weight, flour yield, crumb color, and grain texture. It is outstanding in crumb color ranking first and in test weight ranking second among 16 wheats. It also has the lowest flour ash of the 16 varieties compared. N. No. 1756 has good milling characteristics. It has a slightly higher pearling index value suggesting that the grain of N. No. 1756 is slightly softer than that of Thatcher. It averages much lower in protein content and loaf volume by the optimum bake than Thatcher. It ranks next to lowest in protein content and lowest in optimum loaf volume among the 16 wheats compared. It yields a relatively low percentage of flour in relation to its high test weight and also when considered in relation with the test weights of the commercially accepted wheats. It had a slightly shorter dough mixing time but required about the same amount of oxidizing agents as Thatcher for optimum bread. The correlation coefficient ( $r=0.8899$ ) for flour protein-loaf volume was high and the slope of the regression line ( $b_1$ ) equals 47.8 is intermediate.

#### RESCUE

Rescue is a sawfly resistant variety developed at the Swift Current Saskatchewan, Canada station. Because of sawfly damage in Montana it has been increased rapidly for growing there. Outside of the sawfly area it is a relatively low yielding wheat, susceptible to leaf rust, drought, mildew and has weak straw. During the two years (1945 and 1946) twelve milling and baking tests show that Rescue exceeds Thatcher with respect to test weight and loaf volume of bread by the optimum bake. It averaged lower than Thatcher for absorption and all the other properties, ranking lowest among the 16 wheats compared in wheat protein and crumb color. The loaf volume of the bread was high for the low percent of protein found in Rescue. This suggests that the quality of the protein in Rescue is very good. It handles satisfactorily in the mill producing a flour similar to Thatcher in granulation.

It is one of the better varieties in loaf volume (optimum bake) ranking third among 16 wheats. Rescue had the highest loaf volume figured on a 13.0 percent protein basis among the varieties compared. Rescue had about the same dough mixing time but required about one third less amounts of oxidizing agents for optimum bread. It ranks 15th in the summary of seven principal properties. The 1946 correlation coefficient for flour protein-loaf volume was  $r=.8286$  and the slope of the regression line ( $b_1$ ) equals 38.5.

#### N. NO. 1831

N. No. 1831 is Vida x Cadet (C.I. 12362). It has been in the Uniform Regional Nursery for two years 1945 and 1946, ranking fourth for yield in 1945 and first in 1946. It had the highest average optimum loaf volume for the eastern and western composites in 1945, but with its high yield ranked lower for volume in 1946. Because of the high yield and quality it was grown in plots on three stations in 1946. During the two years (1945 and 1946) nine milling and baking tests show N. No. 1831 to exceed Thatcher in test weight, flour yield, water absorption, loaf volume of optimum bake and crumb color. It averaged much lower in wheat protein but only slightly lower in grain-texture of bread than Thatcher. It is one of the lowest in flour ash ranking 15th of the 16 wheats compared. N. No. 1831 has good milling characteristics and produced a granular flour similar in this respect to the flour from Thatcher. It averaged about the same as Thatcher in dough mixing time. It required about twice the amount of oxidizing agents as Thatcher for optimum bread. N. No. 1831 ranked 11th in the summary of seven principal properties. No correlation coefficient or regression lines were calculated because of the small number of samples tested.

#### REDMAN

Redman, R.L. 1834.1 was developed from a Regent x Canus cross at the Dominion Laboratory of Cereal Breeding, Winnipeg, Manitoba, Canada. It was distributed to Canadian wheat growers in 1945 and in the United States in 1946. It was first included in the Uniform Regional Nursery in 1946 where it ranked 23 for yield among the 26 wheats. The average of nine comparable samples for one year shows Redman exceeds Thatcher with respect to flour yield, water absorption of flour, loaf volume of optimum bake, and crumb color. It averages lower than Thatcher in test weight and grain texture of bread but is equal to Thatcher in flour ash and wheat protein content. It is outstanding in crumb color ranking second of the 16 wheats compared. It has a higher pearling index value, suggesting that the grain is slightly softer than that of Thatcher. Redman has good milling characteristics. It has about the same dough mixing time but needs a larger amount of oxidizing agents than Thatcher for optimum bread. It ranks fifth in the summary of seven principal properties. The correlation coefficient flour protein-loaf volume was high ( $r=.9112$ ) and the slope of the regression line low ( $b_1$ ) equals 37.8.